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THE NATIONAL PROVISIONER

NOVEMBER 6 • 1948

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Wienie-Pak O.T. (Orange Tint) is NOW a
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WIENIE-PAK ORANGE
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TRANSPARENT PACKAGE CO.

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The Buffalo Smokemaster is

FULLY AUTOMATIC

with Filtered Smoke



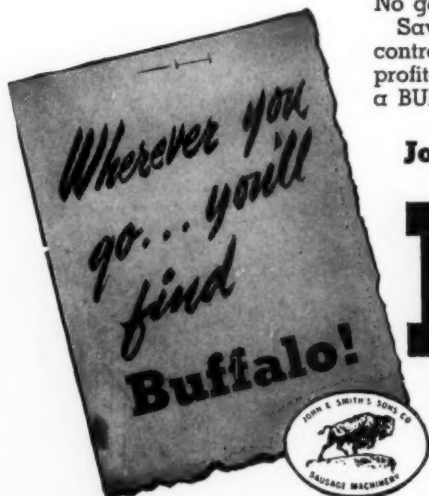
BUFFALO Smokemasters save in smoking time, improve the color, flavor and quality of the finished product, and cut the consumption of sawdust by as much as 70%. Fully automatic, the BUFFALO Smokemaster gives complete control over smoke conditions. It holds six to eight hours supply of dampened sawdust. The BUFFALO Smokemaster is equally well adapted to air-conditioned or stationary smokers. The fire hazard is reduced in every type of smokehouse. The smoke is drawn through pipes equipped with dampers, to the ducts of the air conditioning systems of each of the smokers served. No gas or other fuel is required to generate smoke.

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Buffalo

QUALITY SAUSAGE MAKING MACHINES



★ These GEBHARDTS are installed in a hog chill box handling 100,000 lbs. per day. The installation is completely automatic.



GEBHARDTS are fabricated of high-lustre *Stainless Steel* to insure complete sanitation, cleanliness and purity.

16-Hour Hog Chill with GEBHARDTS

The GEBHARDTS Controlled Refrigeration Systems are guaranteed to chill 160-lb. dressed hogs to ham bone temperature of 35° or less within 16 hours after the last hog is in the cooler. With a system of this type, it makes it possible for the same crew to kill and cut in a single day. Write today for illustrated catalog presenting the complete GEBHARDT story.



**ADVANCED
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1802 West North Ave. • Milwaukee 5, Wisconsin

Growing with America

Wartime scientific impetus has accelerated progress. Hundreds of new products have been introduced by American manufacturers since the war: new achievements of Chemistry, new high speed devices, even products made with Atomic Energy. Crown Can is growing with Industry—expanding to care for new container needs.

CROWN CAN

Announces Expansion of its

Chicago and St. Louis Plants

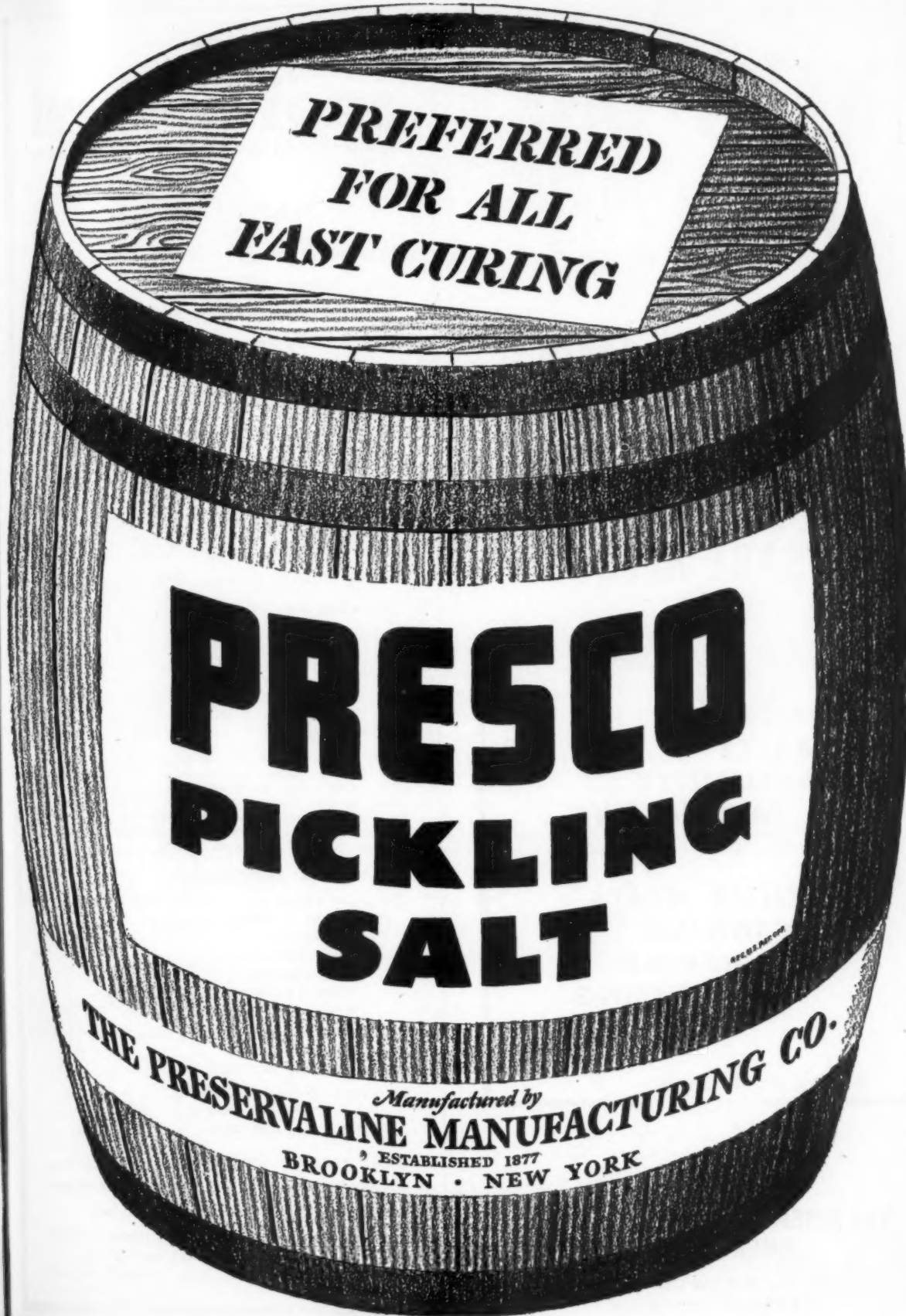
To better serve these two great packing and manufacturing centers, Crown is enlarging facilities in both cities. In addition to packer's type cans for food products, new higher speed machines will make available more metal containers for many

other lines: paints, petroleum products, insecticides, polishes, bakery and confectionery items and new industrial products. Have you a container problem? Or a new product idea calling for metal packaging? Ask to have a Crown Sales Representative call.

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One of America's Largest Can Manufacturers

PLANTS AT PHILADELPHIA, BALTIMORE, CHICAGO, ST. LOUIS, HOUSTON, ORLANDO • DIVISION OF THE CROWN CORK AND SEAL COMPANY



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**PRESCO
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SALT**

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THE PRESERVATIVE MANUFACTURING CO.
ESTABLISHED 1877
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KEYSTONE GELATIN

SPECIALIZED GRADES
for
THE MEAT PACKER
and
SAUSAGE KITCHEN

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**STRENGTH
CLARITY
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THE NATIONAL PROVISIONER

Volume 119

NOVEMBER 6, 1948

Number 19

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She will . . . if it's her best buy!

Make your product her *best buy in flavor* . . . with Stange C.O.S. Seasonings. The flavor-improving qualities of C.O.S. Seasonings are sales-proved by hundreds of thousands of packages sold by the most famous names in the food world.

Make your product her *best buy for quality* . . . with Stange's custom packaging of your entire seasoning formula. In error-proof "units of use," Stange provides quality control over . . .

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Write today—let Stange's *Scientists in Seasoning* help you insure those repeat sales.

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RHYMES WITH TANGY
CREAM OF SPICE
Seasonings

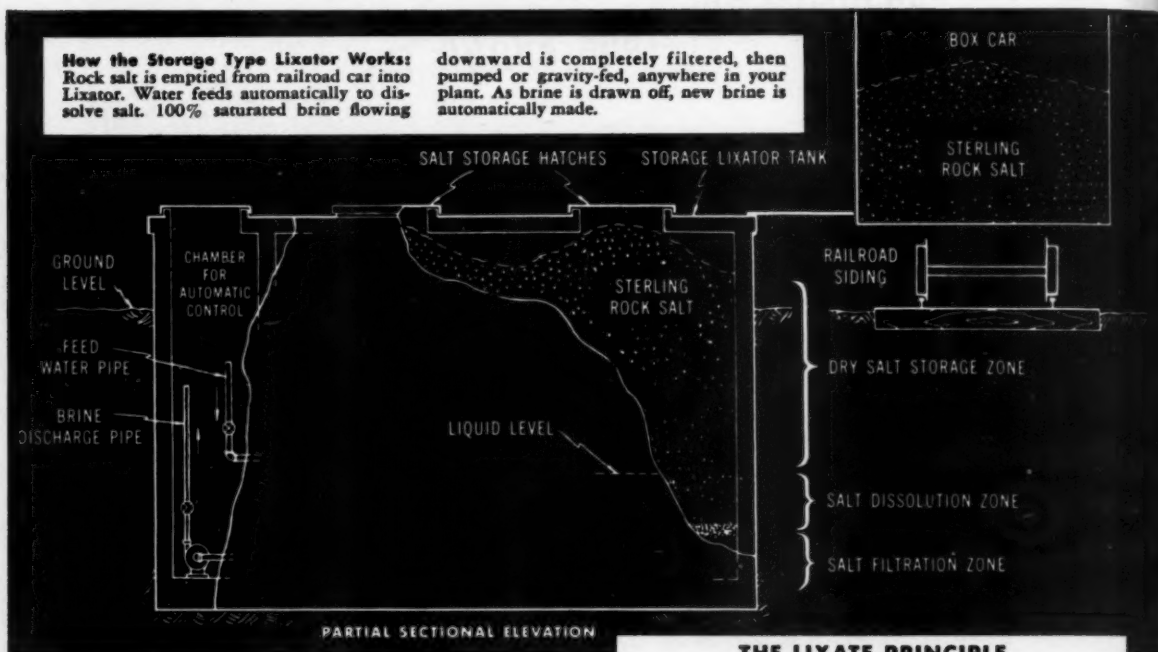
"SILENT PARTNERS IN FAMOUS FOODS"

For a Continuous Supply of Clean, Crystal-Clear, 100% Saturated BRINE IN GREAT VOLUME

The Storage Type Lixator Provides Maximum Savings!

How the Storage Type Lixator Works:
Rock salt is emptied from railroad car into Lixator. Water feeds automatically to dissolve salt. 100% saturated brine flowing

downward is completely filtered, then pumped or gravity-fed, anywhere in your plant. As brine is drawn off, new brine is automatically made.



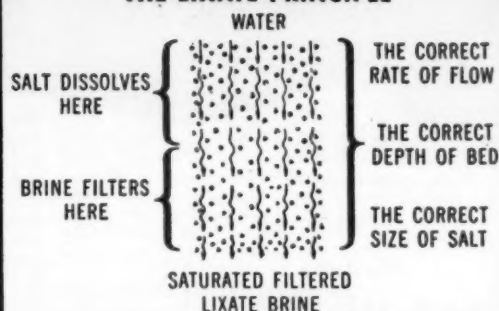
Do you use brine in large quantities? Then we urge you to consider the important economic advantages of the Storage Type Lixator!

It drastically lowers production costs... virtually wipes out the costs of handling, storing and measuring salt and of making, distributing and diluting brine... uses economical Sterling Rock Salt.

An exclusive development of International Salt Company engineers, the Storage Type Lixator centralizes all salt storage and brine-making operations at one convenient location, and distributes 100% saturated, crystal-clear brine by pipe lines to every point of use in your plant. At any point of use, the brine is quickly and easily diluted as required.

Through its engineering staff, International offers complete engineering counsel on designing and building

THE LIXATE PRINCIPLE



the Storage Type Lixator to fully meet your specific brine requirements. A representative thoroughly familiar with the uses of brine in your own industrial field will gladly give you complete information. Inquiries are cordially invited.

For more information about the Storage Type Lixator, simply fill in and mail this coupon to:

INTERNATIONAL SALT COMPANY, INC.
Dept. NP-11, Scranton, Pa.

Name _____

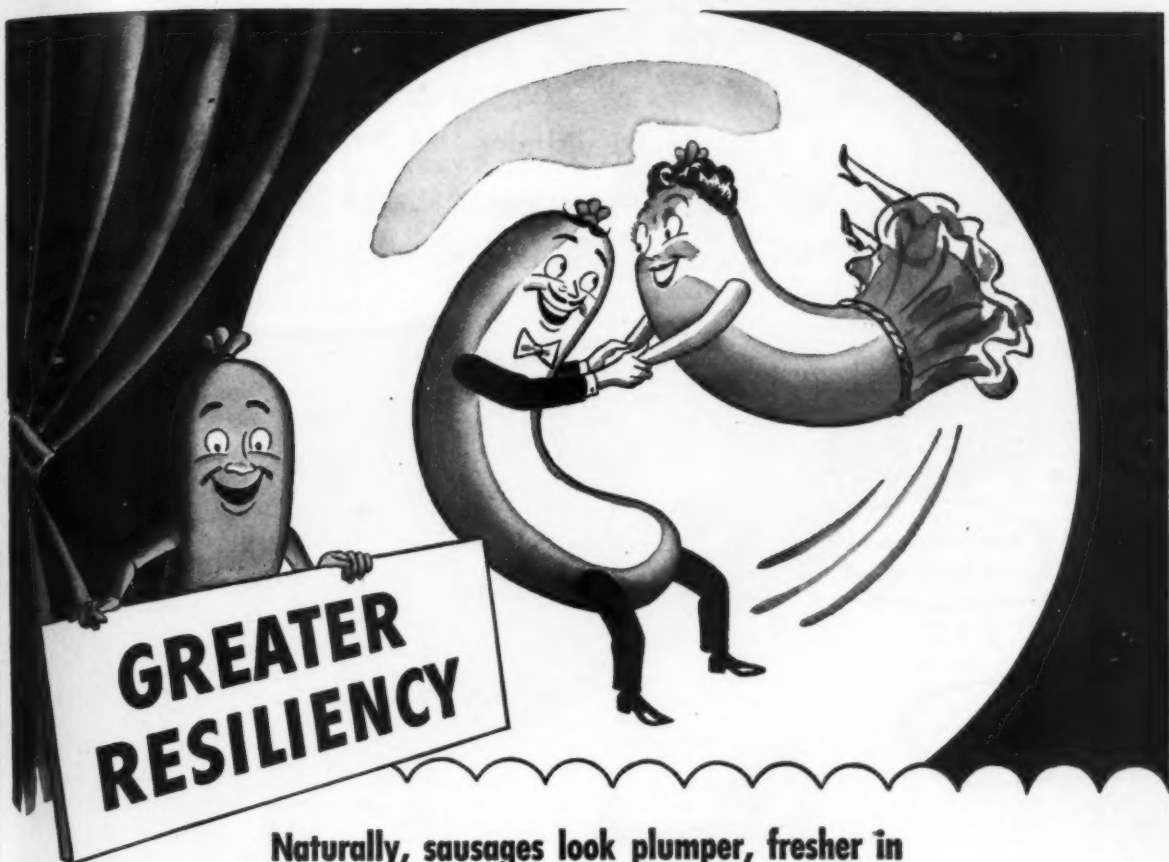
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The **LIXATE** *Process*
Reg. U. S. Pat. Off.
for making brine

INTERNATIONAL SALT COMPANY, INC.
Scranton, Pa.



Naturally, sausages look plumper, fresher in

Armour Natural Casings

The greater resiliency of Armour Natural Casings keeps them clinging tightly to the meat—gives sausage the plump, well-filled, appetizing appearance that means a plus in sales-appeal.



Put your sausages in these fine natural casings for:

<i>Appetizing Appearance</i>	<i>Inviting Plumpness</i>
<i>Finest Smoked Flavor</i>	
<i>Protected Freshness</i>	<i>Utmost Uniformity</i>

ARMOUR
AND COMPANY

POSITION IS EVERYTHING
in the life of a Hog's Head
when it's being "worked-up"
on **GLOBE'S** *New*
HOG HEAD-WORKING
TABLE!

Here's something
new going on!

My head's in
a whirl.

Now I'm side
ways.

Where am I
going now?

Complete operations can be performed on the head with this machine, from placing head on spike, removing head skin, marking snout and temple, chisel jaws and temple and removing cheek meat. Spikes automatically turn to proper angle for each head-working operation, making for operator's convenience and time saving, with better work.

Boy! What
a ride.

Head-working bottlenecks are eliminated when the new Globe Hog Head-working Conveyor is operating in your plant. This machine, already proving itself successful in some of the largest packing plants in the country, has accomplished these results: (1) It saves time, as working up of heads can be completed simultaneously with the progress of the killing line. (2) It produces faster, continuous production with less labor—less men per hour can complete the day's run. (3) It can be run with a full crew or intermittently with a half or skeleton crew, by placing a head on only every second or third spike, thus taking fewer men away from other jobs.

Any packer with as small a run as 100 hogs per hour will find the new Globe Hog Head-working table a profitable investment, a saving in labor, and a faster, cleaner operation all down the line. Three sizes—100, 300 and 600 heads per hour. Send for complete details today.

The **GLOBE** *Company*

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ICC ORDERS DECREASE IN WESTBOUND MEAT, LARD FREIGHT RATES

The Interstate Commerce Commission has ordered the railroads to establish lower freight rates on fresh meats and packinghouse products in carloads, and on lard and lard substitutes in straight or mixed carloads, from various points in the Midwest to certain western destinations. Points of origin affected are located in Illinois, Indiana, Wisconsin, Minnesota, North Dakota, South Dakota, Iowa, Nebraska, Colorado, Kansas, Missouri, Texas, Louisiana, Oklahoma and Tennessee, and destinations are in Washington, Oregon, California, Idaho, Montana, Nevada, Utah and Arizona. The decision was released October 28.

The order makes it possible for the entire Midwest to ship fresh meats and packinghouse products to the Rocky Mountains and Pacific Coast at rates comparable to those established for the national packers in 1945, plus any freight rate increases that have been approved since. It authorizes the carriers to establish the changes without observing in all instances Section 4 of the ICC act which bars rates to intermediate points higher than to more distant areas.

Based on hearings before the ICC last May, the decision is the result of earlier westbound freight rate reductions between key Midwest and far western cities which became effective on November 10, 1945. The carriers had complied with the order in part but had failed to post the lower rates as to all cities in the two areas, reasonable relationship distance considered.

The present action also provides that meat packers may obtain a freight refund from the carriers for shipments charged on the basis of the assailed rates since November 10, 1945. Contesting the rates were Armour and Company, the Cudahy Packing Co., Kingan & Co., Swift & Company, Wilson & Co., Dubuque Packing Co. and Geo. A. Hormel & Co.

8% FREIGHT BOOST REFUSED

The Interstate Commerce Commission early this week rejected the railroad's petition for an immediate emergency 8 per cent freight rate increase, but announced that it will open hearings November 30 on the general 13 per cent advance in rates asked by the railroads. The Commission's decision to postpone review of the petition until November 30 followed requests from shippers and other interests for a full hearing before any rate increase is granted.

MOST COMPANIES FOLLOW LEAD OF MAJOR PACKERS IN GRANTING WAGE RAISE

In what appears to be an industry-wide movement, several additional packers, including Armour and Company, the Cudahy Packing Co. and Oscar Mayer & Co., late last week or this week announced 4c wage increases at their plants. Swift & Company and Wilson & Co. and a number of independents had previously announced a 4c raise. Swift offered the increase to its unions about mid-October. It was accepted immediately by the National Brotherhood and later by the CIO and AFL unions. It was retroactive to October 18.

Many independent packers have also granted a 4c increase. Union contracts of some of these plants specify that the company will follow the action of major packers in regard to wages. Other contracts do not provide an automatic increase and wage conferences must be held. THE NATIONAL PROVISIONER last week published a list of plants which had granted an increase. Since then a number of AFL plants and the following CIO plants have announced a 4c raise: John Morrell & Co. at Ottumwa, Ia.; Superior Packing Co., St. Paul; G. Bartusch Packing Co., St. Paul; Kuhner Packing Co., Muncie, Ind., and Marhoefer Division of Kuhner Packing Co., Fort Wayne, Ind.

Two-Year Program for Hoof-Mouth Eradication

Under the five-point program to eradicate foot-and-mouth disease in Mexico in two years, which calls for constant inspection, disinfection, eradication, vaccination and quarantine, plans have been made to inject 1,000,000 doses of vaccine per month.

Vaccine will be taken to the susceptible animals in all parts of the country. The vaccination brigades will operate until each of the estimated 7,500,000 to 12,000,000 head has been vaccinated twice at six-month intervals. Each animal will be subjected to several inspections during the six-month periods.

Vaccine production in Mexico has reached a high level and enough is being turned out to fight the disease without supplies from abroad. All vaccine is thoroughly tested for effectiveness before use.

IMPORTS FROM CANADA

Imports of slaughter and feeder cattle from Canada for the week ended October 27 were 16,983 head. The total since August 16, the date of the beginning of trade freedom, amounts to 158,713 head.

Quartermaster Approves New Canned Meat Items

The coordination of the revision of subsistence specifications used in U. S. military purchase contracts has been transferred to the Quartermaster Food and Container Institute for the Armed Forces, Chicago, from the Research and Development Laboratories, Philadelphia Quartermaster Depot, according to Lt. Col. Joseph S. Kujawski, commanding officer of the Institute.

The proposed revisions, designed to provide clear and accurate technical descriptions of the food items needed by the armed services and to establish minimum standards to be observed by procurement officers and food plants, will be circulated by the Institute in draft copy to the various elements of the armed services, the food industry and other interested agencies for their review and recommendations before the final specification drafts are prepared by the Institute.

The Research and Development Laboratories will forward coordinated and completed drafts of subsistence specifications to appropriate agencies for final approval and distribution.

The approved specifications are to be known as the Joint Army-Navy specifications (JAN). Among the new approved JAN specifications are those for beef and pork dinner, canned; beef, processing; ham and lima beans, canned; hash, corned beef, dehydrated, canned; meat ball and spaghetti, canned.

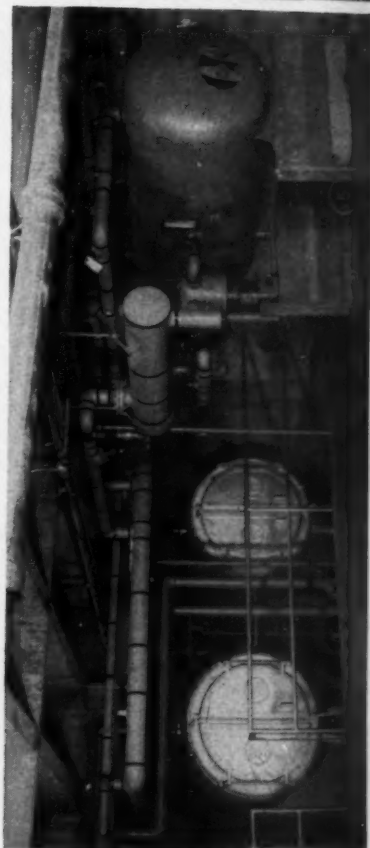
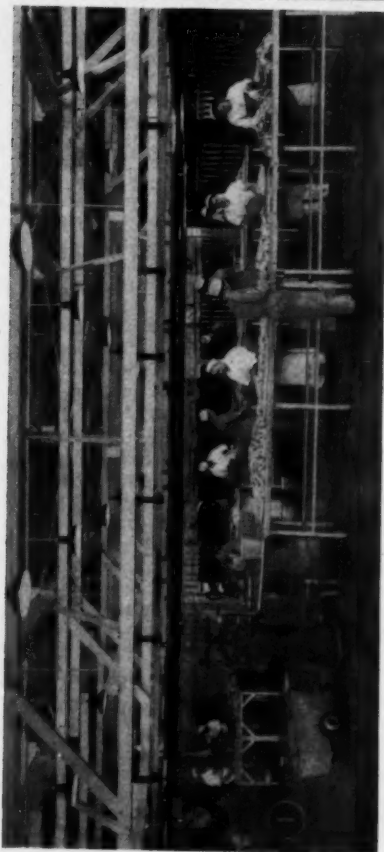
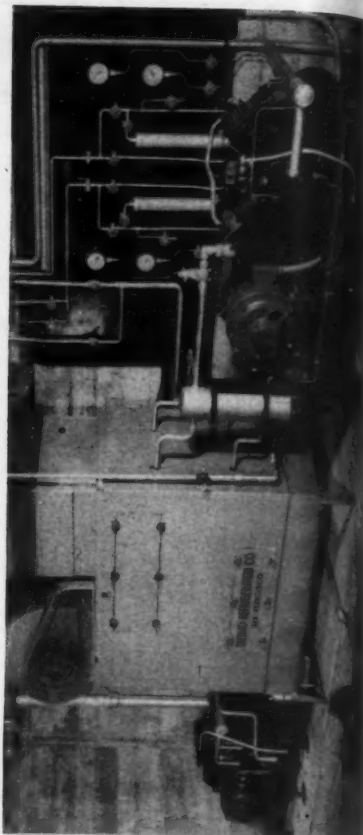
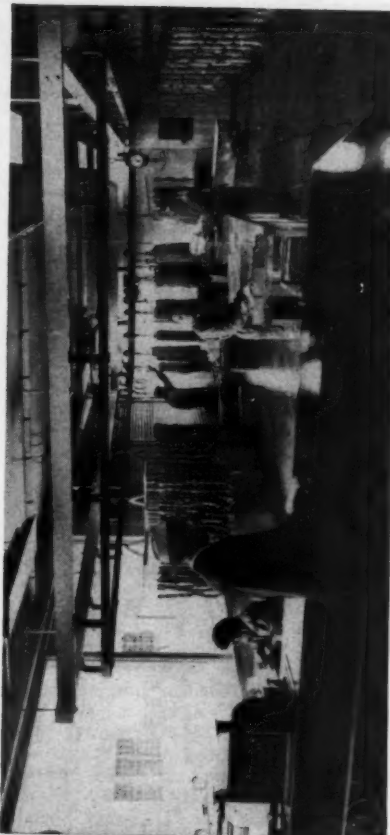
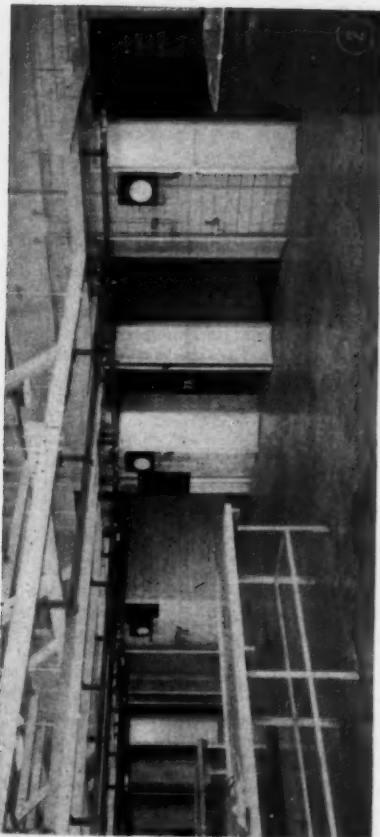
CALFSKIN EXPORT RULE

On November 5 raw calf and kip-skins were placed on the positive list of commodities requiring validated licenses for exportation to all destinations, according to the Office of International Trade. A fourth quarter quota of 200,000 skins has been established.

This action, according to O.I.T., is made necessary by a decreasing supply coupled with a continuing high demand for skins on foreign markets. Domestic production has been declining for several months and imports from other countries are far below prewar levels. Normally a net importing nation of calf and kipskins, the United States is now a net exporting nation.

QM TO BUY BEEF AND GRAVY

The Chicago Quartermaster Purchasing Office this week invited offerings of 100,000 lbs. of beef and gravy, bids open November 9. Inquiries should be addressed to the purchasing office of the Chicago Quartermaster Corps at 1819 W. Pershing road, Chicago 9, Illinois.



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The major product of the Cariani Sausage Co., like other manufacturers of Italian type products, is Italian salami. West coast consumers demand Italian salami in a tied casing and the product must be well aged and uniformly coated with a layer of mold on the outside of the casing. Without these characteristics Italian salami cannot be successfully sold in volume in the West; hence the locations of San Francisco Italian sausage factories are carefully selected to assure the high natural humidity conditions that are most conducive to proper aging and free natural development of mold on the product.

The Cariani plant has been planned to take full advantage of climatic conditions and yet be fully modern and efficient. The sausage kitchen itself has been designed and constructed to produce a working area that is 60 per cent

Streamlined Italian Sausage Production

WHAT is undoubtedly one of the most modern Italian sausage factories in the United States has just been completed and placed in operation by the Cariani Sausage Co. of San Francisco, California.

The original Cariani Sausage Co. was founded in 1897, specializing in the production of Italian style sausage. The concern became a government inspected establishment in 1929 and gradually expanded its operations until the original quarters were too small to handle the volume of business. A new and larger plant became necessary to permit the concern to continue its aggressive program of volume expansion that had been built around the production of quality product and a progressive policy of customer relations.

John and Alfred Cariani grew up in the sausage business. They started working in their father's plant at a time when most boys are thinking only of the next day's baseball game and

the high price of lollipops. As they worked they learned more about the business and assumed more and more responsibility. They finally took complete charge and in 1944 John E. Poletti joined the company as a partner. Poletti had been in the sausage business in San Francisco for 17 years at the time he joined the Cariani brothers. Shortly after he entered the concern the three heads of the company began planning for a new plant in cooperation with Otto Diechmann, San Francisco architect. After plans were developed and approved the building was constructed by Armosa Construction Co.

The manufacture of true Italian type sausage is confined to a relatively small number of establishments concentrated in certain sections of the United States. One of the largest concentrations of such plants is found in San Francisco and the surrounding Bay area because of the ideal temperature and humidity conditions that prevail in that locality.

naturally lighted, airy, spacious and easy to clean and maintain. Rooms, departments and facilities within the plant have been arranged to give the simplest flow of materials and product, with minimum handling during processing. From the time raw materials enter the plant until finished product is loaded for delivery, all operations continue in regular sequence without retracing through plant or department.

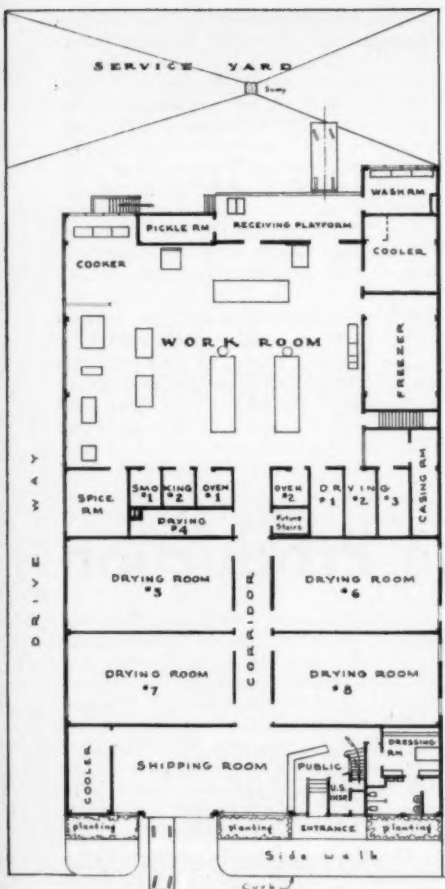
The Cariani plant is substantially a regular rectangle in form, 100 ft. x 178 ft. in size, which provides maximum floor area in proportion to wall area. Construction costs are minimized through the almost complete elimination of eels and building indentations. The entire structure is built of reinforced concrete and is tile lined. Some office space is provided on the second floor level at the front of the building, but the manufacturing and processing departments are on the main floor level over a half basement in the rear. In

SCENES AT THE NEW CARIANI PLANT

ON THE FACING PAGE: 1. A view in the sausage kitchen. Lighting is good throughout the plant with 60 per cent natural illumination by means of skylights in sawtooth roof. 2. After Italian salami is tied and hung on cages, it goes to these drying ovens (68 to 70 degs.) at left rear. Ovens have duct-lined tile walls with floor and ceiling outlets to circulate air. Shower heads are also installed in ovens. Smokehouses (right) are used for Mexican chorizos. 3. One of holding rooms where sausage is held for 28 to 45 days at 60 to 65 degs., being moved constantly within holding room and between holding rooms. 4. Shipping department with partners John Poletti (left) and John Cariani (right) at the center table and partner Alfred Cariani at the left rear. May Cuneo, order clerk, is at the desk. 5. Two 75-h.p. gas-fired boilers. 6. The 5-h.p. compressor (Freon 12) at left handles the cooler and pickle cooler and the 15-h.p. compressor (right) the freezer. A 15-ton evaporative condenser is in center.

ON THIS PAGE: At the top is the front of the Cariani plant. At the right is one of eight trucks operated by the concern; it consists of a Vanette body on a Ford Chassis. In this picture are Alfred Cariani (left) and John Poletti (on the truck), two of the partners in the firm.





PLAN OF MAIN FLOOR IN NEW
CARIANI SAUSAGE PLANT

distribute the air circulated by fans installed in the ducts.

After leaving the ovens the salami is moved to the first retaining or drying room. Italian salami is held in the drying rooms at a temperature of 60 to 65 degrees for a minimum of 28 days, but usually for 45 days. During the time the sausage is being held in the drying rooms it is constantly moved on the cages from one part of the drying room to another, and from one drying room to another. Movement is always in the direction of the front shipping room. The product is shifted about to permit uniform and proper aging and also to get the characteristic mold formation that is demanded by west coast consumers. On cool days the temperature of the drying rooms is maintained by heat from steam lines installed along the walls of the room. Since average San Francisco temperatures are moderate, cooling of the rooms is not required.

The smokehouses or smoke ovens flanking one side of the sausage kitchen are used in the production of Mexican chorizos (a hot Mexican style sausage smoked after stuffing) which is ready for sale immediately after smoking. Conditions in the smokehouses and drying ovens adjacent to the sausage kitchen are automatically controlled with Brown Instrument Co. controls.

In addition to Italian salami and chorizos, a complete line of other Italian style sausage and products is manufactured, such as mortadella, cooked salami, head cheese, tongue loaves, Italian style fresh sausage, cappelletti, blood sausage and unsmoked rolled bacon. All of these products are manufactured according to methods and formulas developed by the partners. The concern blends its own spices according to special formulas.

Refrigeration and Controls

Minneapolis Honeywell controls, Alco valves and Taylor recording thermometers are used for controlling temperatures of refrigerated rooms, which are insulated with 8 in. of Mundet cork in the case of the freezer and 6 in. of Mundet cork in the coolers. Cold storage and freezer doors were furnished by the Jamison Cold Storage Door Co. Refrigeration equipment in the Cariani plant was furnished and installed by the Thermo Refrigeration Co., San Francisco.

Primary refrigeration is furnished by Curtis V-type Freon 12 compressors (1½-, 5- and 15-h.p. capacities) manufactured by the Curtis Manufacturing Co. The largest compressor is connected to the freezer and one of the others connected to each of the coolers. A 15-ton Recold evaporative condenser is installed between the two larger compressor units. Cooler and freezer units are dry coil, water defrost, forced circulation direct expansion units made by

the firm of Refrigerating Engineering Inc.

In many cases double units or machines are installed in the plant to eliminate danger of shutdown through failure of any piece of important equipment. Plant facilities include two Kewanee 75-h.p. gas-fired boilers with one unit used for daily operation and the other installed as a standby. Two Lip-ton Smokemaster units are used to supply the smokehouses. Other essential units are also duplicated.

The grinders and silent cutters in the sausage kitchen were made by the John E. Smith's Sons Co. and stainless steel mixers were made by Rebizzo Machine Works. Buffalo and Globe Co. stuffers are used at the stainless steel stuffing tables fabricated by the Rebizzo concern, which also furnished other stainless steel tables for the plant. Installation of tracking was done by Rebizzo for LeFiell Co. of San Francisco. The special hanging cages for processing salami were fabricated by Rebizzo.

The Cariani Sausage Co. is a U. S. inspected establishment with its main business in the San Francisco Bay area. However, product is shipped as far as the U. S. east coast and Hawaii. The company operates eight trucks locally as well as selling a considerable volume of product through jobbers.

John Cariani is superintendent of manufacturing operations; Alfred Cariani is in charge of office and shipping operations, and John Poletti is sales manager and outside contact man.

WEIGHT REDUCING BOOKLET

The National Live Stock and Meat Board has published a new booklet, "You can Reduce With Safety and Comfort," showing how a successful and safe weight-reducing diet is built around liberal servings of lean meat, as well as eggs, milk, fruits and vegetables, with sparing amounts of bread, potatoes, fats and sweets. This choice of foods is in line with the recognition that a satisfactory reducing diet is one which is low in calories and high in protein and other nutrients. The value of such a diet for reducing patients was determined in a study sponsored by the Board at a Chicago medical college.

1949 PACKAGING EXPOSITION

The American Management Association has announced that its eighteenth annual National Packaging Exposition, largest in the history of the event, will be held May 10-13, 1949, in the Public Auditorium at Atlantic City. More than 200 exhibitors will utilize 110,000 sq. ft. to display developments in packaging, packing and shipping machinery, equipment, materials, designs and services used in manufacture and distribution. The annual four-day AMA conference on packaging, packing and shipping will be held concurrently with the show.

constructing the plant, however, foundations and walls have been built to carry an additional two floors if operations require further expansion.

Raw materials for processing are unloaded on the dock at the rear of the plant, which is immediately adjacent to the main sausage room and coolers. Boning and other preparatory work is done immediately inside the dock door and the meats then move to the cooler or freezer, or progress to the end of the sausage room to the grinder location to go through grinding and other processing operations and then on to the tables for stuffing and tying. The track system in the sausage kitchen is arranged so that the rails parallel the linking tables and product can be hung on cages immediately behind the operators without changing the position of the workers at the tables. After the product is hung on cages it is never removed until it is loaded for delivery at the front loading dock or shipping room.

After salami is tied and hung on the cages in the sausage kitchen the cages are moved to the drying ovens where product is held overnight at a temperature of 68 to 70 degs. F. to remove moisture. Showers are installed in the ovens so that the sausage may be showered without additional movement of the cages, and ovens have duct-lined tile walls with floor and ceiling outlets to

NEW MEAT LABORATORY AT UNIVERSITY OF MISSOURI

Plans for a new meat laboratory and food processing building which will have approximately 12,000 square feet of floor space have been announced by Dean J. H. Longwell of the University of Missouri, College of Agriculture.

Extensive work in food processing is being planned. The new building will have a laboratory where slaughtering, curing, and smoking will be done, and an air-conditioned cutting and meat manufacturing room. There will also be facilities for canning, quick freezing, processing, and cooking studies.

Work now being carried on by the University on the effect of various temperature storages on foods will be continued on a more extensive scale. A new research project is planned on food preservation.

Dr. D. E. Brady, professor of animal husbandry who has been in charge of meat research at North Carolina State College of Agriculture, will coordinate all of the food processing work at Missouri. The program, according to Dr. Brady, calls for projects concerned with freezing, brining, and utilizing farm food products by Missouri locker plants and commercial packers.

Nutrition and home economics are closely interwoven in the plans for the food processing project. Under Dr. Brady's supervision will be two full time home economists and other instructors and graduate students who will carry out the experimental work and instruction. The research program will consist of meat work relative to the feeding and breeding projects and processing work with meats and poultry.

UNIFORM CLASSIFICATION

The uniform classification committee of American railroads will hold a meeting to consider the classification ratings on fresh meats and packinghouse products throughout the United States. The meeting will be held in Room 220, Union Station, Chicago, beginning at 7 p.m. on November 16.

In holding the meeting the carriers are following the instructions of the Interstate Commerce Commission which ordered them to prepare a uniform classification. This would mean that carriers would publish tariffs reflecting the same rating throughout the country rather than those existing today which may vary between territories.

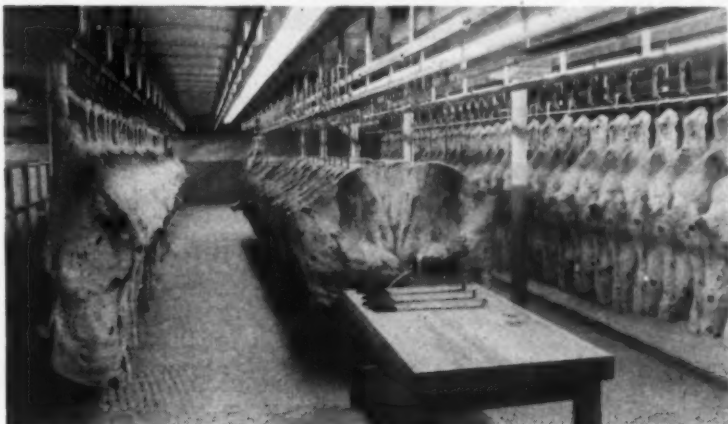
At present, the carload ratings on fresh meat are third class in official and western territories and fourth class in southern territory. On l.c.l., first-class rating applies in all territories. The carriers propose carload rating of 65 per cent of first-class carload and 100 per cent of first-class l.c.l.

At present, ratings on packinghouse products is class 37½ in official and southern territories and fifth class in the West in carloads. Less carload official territory is Rule 26 and in the

CUDAHY TELLS DEALERS AND CONSUMERS ABOUT NEW PLANT

The Cudahy Packing Co. recently distributed an attractive brochure to its dealers in southeastern Massachusetts to inform them of the newly rebuilt Cudahy plant in Fall River, Mass. Making use of the comic character, Curly, which has already become familiar in certain Cudahy advertising, the brochure tells dealers how they can benefit by the new plant. It explains that the Fall River establishment is one of the most modern meat processing plants in the country, that sausage is made there daily and delivered fresh daily, etc.

Concurrently with distribution of the brochure large ads appeared in all major newspapers in the area to inform consumers of the new plant. The



ads featured pictures of the beef cooler (above), smoked meat room (below), sausage kitchen and an exterior view of the remodeled plant, and also pictured a number of Cudahy products.

The Fall River unit is equipped to handle all varieties of fresh, cured and canned meats, lard, shortening, butter, eggs, poultry, cheese and Delrich margarine. Its facilities also include a sausage kitchen furnished with stainless steel cookers, a ham and bacon curing room and an air conditioned



smokehouse. The announcement sent to the trade stated that it is "the only full line sausage and smoked meat plant operating under government inspection in southeastern Massachusetts."

Among the improvements in the house are the blower type refrigerating equipment and fluorescent lighting throughout the offices and main coolers.

At present the plant employs approximately 45 workers. Manager is T. A. Dorgan.

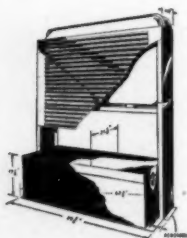
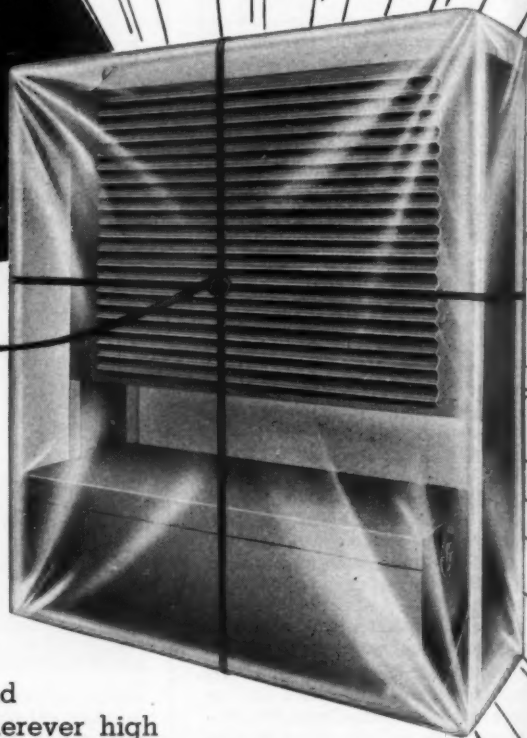
South and West, fourth class. The carriers propose, throughout the United States, class 40 carload and class 65 l.c.l. One hearing was previously held at

Chicago but no definite conclusions were reached. The carriers' committee was asked to check into inconsistencies which would result by such publication.

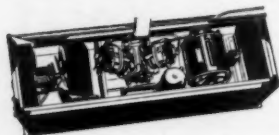
Pakaged REFRIGERATION

THE NEW KOLD-HOLD *Pakage* TRUCK UNIT for HIGH TEMPERATURE REFRIGERATION OF PERISHABLES . . .

The New Kold-Hold Package Refrigeration Unit means lower costs . . . added dividends to you. Its simplicity of installation and operation is the highlight of its success wherever high temperature perishables are transported by truck. Check the following features of the New KOLD-HOLD PACKAGE REFRIGERATION UNIT.



Self-contained, adjustable to almost any truck. The Unit can be lowered to 46 3/4" for installing through truck door. When installed, height can be adjusted for 57" minimum to 78" maximum heights.



The electrically driven compressor builds up a charge of flint ice in the "Hold-Over" Plates, which provides ample refrigeration over a day's run.

1. Operates efficiently, economically in any properly insulated truck, regardless of age.
2. Easily installed—simply cut intake and discharge holes, push into place, plug into any 110AC-60 Cycle Circuit*.
3. Maintains inside truck temperatures of 45° F. to 50° F. over a full day's run.
4. Provides ample refrigeration even in extreme weather conditions.
5. Recharging plates at any electrical outlet protects loads on long runs.
6. The 1 HP Compressor operates for a few cents a day.
7. Dry and odorless—no bother. Dependability at lower cost.
8. Kold-Hold "Hold Over" Refrigeration plates such as used in this unit have given satisfactory service for over 15 years.

*A 200V-60 Cycle Single Phase motor can be supplied on request.

The Kold-Hold Catalog contains information on the entire line of Kold-Hold Refrigeration Products. Write for your free copy today!



KOLD-HOLD

Jobbers in Principal Cities

KOLD-HOLD MANUFACTURING COMPANY - 460 E. HAZEL ST., LANSING 4, MICHIGAN

PROCESSING
TRANSPORTATION
STORAGE
protects every step of the way

MERCHANDISING *Ideas and Trends*

SWIFT SELLING A NEW FROZEN VEAL ROLL

A recent product of Swift & Company, Swift's Premium veal roll, has received good acceptance from both dealers and consumers, the company reports. Dealers like it because it makes an attractive display item and can be



easily cut in sizes the customer wants. Since the whole roast averages from 6 to 8 lbs., it is too large for many families. Swift has featured the product from the standpoint of an economy roast for weekends, providing roast for one meal an easy-to-prepare left-over main dishes for one or more meals.

The veal is boned, rolled and tied, then frozen and dipped in a specially prepared liquid fat. The fat solidifies immediately upon coming in contact with the frozen meat.

The product remains frozen until it reaches the dealer. He puts it in the cooler and it begins to thaw slowly. By the time the housewife gets the product home it is usually partially, or perhaps almost entirely, thawed. Swift home economists explained that this method of handling is more convenient for the dealer because it does not require special frozen food cabinets, and is more convenient for the consumer because she does not have to cook the roast so long. Thawing meat requires a long time and if the consumer starts cooking it while frozen additional time must be allowed.

The item has been promoted mainly by dealer advertising, plus some dealer-cooperative advertising. During the week of September 20 it was the "leader" item and Swift dealers throughout the country pushed it. The advertising was backed up by special promotion by Swift & Company's home economics department which sent news releases and photographs to newspaper food editors giving instructions on how to roast the veal and how to use leftovers. Prior to that special promotion Swift advertised the roast in dealer trade papers. Dealers have been urged to display the item in quantity, cutting at least two or three rolls in the display case.

COOPERATIVE ADVERTISING DRIVE FOR CANNED PEAS, CORNED BEEF HASH BEGUN

Canned peas and canned corned beef hash are being co-featured during a national fall promotion campaign, sponsored by the Canned Pea Association, the Can Manufacturers Institute, the American Meat Institute and the National Meat Canners Association, October 18 to November 13.

To highlight the program, the Canned Pea Association has intensified its publicity through trade papers, newspapers and radio broadcasts. The CMI is running a full-page, four-color advertisement, centrally featuring canned peas and corned beef hash, in the following magazines: *American Weekly*, October 17 issue; *Saturday Evening Post*, November 13 issue; *Ladies Home Journal*, November issue; *McCall's*, November issue; *Better Homes and Gardens*, November issue; and *Woman's Day*, November issue.

AMI Urges Tying in With Waring Sausage Promotion

The American Meat Institute has announced that commercials on the Fred Waring broadcasts on November 9, 16 and 23 will feature pork sausage, thus offering meat packers and their retail customers an excellent opportunity to increase their sales of this item at a time when the sausage season is getting into full swing.

To help participants and their customers get the best use out of this promotion, the meat educational program is making available a full kit of material for tying in with the promotion on the Waring show. The kit includes: 2 full-color window or wall posters, price cards, 3 gummed counter strips and newspaper mats. A pocket-size folder has been prepared for packer salesmen to help them bring all of the facts and features of the Fred Waring sausage promotion to the attention of customers.

MARLO COUPON OFFER

Marlo Packing Corp., San Francisco, is running quarter-page ads in California newspapers offering one can of any Marlo product at no extra cost with the purchase of any one can of three Marlo products—beef stew, spaghetti and meat balls or beans and frankfurters. A coupon is provided in each ad which must be filled in by the customer before receiving the free can. "Save Work, Save Time, Serve Marlo," is the theme of the advertising campaign of the San Francisco firm.



COAST PACKER USING OUTDOOR ADVERTISING TO PROMOTE SAUSAGE

Shown here is a new Los Angeles billboard used by the Luer Packing Co. to promote its new ½ lb. package of pure pork links. Distribution began this spring.

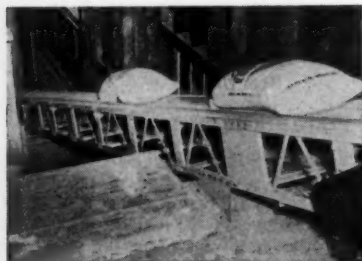


"... keeps costs down ... frees men for other work ... speeds handling ..." say FARQUHAR CONVEYOR users

SATISFIED users report remarkable savings after they have "Conveyorized" their handling operations with Farquhar. Here are just a few examples:

At a New York pier, nine men formerly were needed to unload fresh vegetables. With Farquhar Freight Conveyors on the job, seven of the nine were freed for other work ... handling costs were cut 50% ... delivery speed went up 100%.

A large paper mill installed a series of eight Model 346 Farquhar Conveyors at a cost of \$15,000 to speed up handling of coal from cars to pulverizing plant ... and now saves between \$25,000 and \$30,000 yearly on trucking charges alone.



CUTS MAN-HOURS FROM 32 TO 4 with Model 431 Farquhar Freight Conveyor (54 feet long, 18 in. belt) unloading cars in hay, grain and feed warehouse. Operation that previously took 4 men one day, now takes one man 1/2 day, with Farquhar Conveyor help.

A merchant reports his Farquhar Freight Conveyor delivers crates *faster* from trucks to a second floor cleaning room at half the cost of an elevator—and handles twice as many crates.

Hundreds of similar stories from laundries, food processors, grain and feed mills, chemical and paper plants, contractors, warehouses, echo *more man-hours saved ... handling speeded up ... over-all costs reduced* with Farquhar Conveyors.

Whether you stack, pile, load, unload, or move materials from floor to floor ... whether it's bags, bales, boxes, cartons, bundles, any kind of packaged or bulk materials—Farquhar has the right materials handling conveyor to do your job *faster, better, cheaper*. Tell us your handling problem; we'll give you the information you need.

Write for information to A. B. Farquhar Co., Conveyor Division, 212 Duke St., York, Pa., or 612-A W. Elm St., Chicago 10, Ill.

Farquhar
PORTABLE OR PERMANENT
MATERIALS HANDLING
CONVEYORS

HYDRAULIC PRESSES • FARM EQUIPMENT • FOOD PROCESSING AND SPECIAL MACHINERY

Meat Education Program Enters 9th Year With Ad Telling Nutrition Story

The ninth year of the American Meat Institute's meat educational program gets under way this month with a big double-page red background advertisement featuring the food value of all meat—pork, beef, veal, lamb, sausage and variety meats.

This advertisement inaugurates the new theme of meat's nutritional advertising for 1948-49 ... "You knew it was good, but did you know it was this good?" ... and explains that all meat is outstanding as a source of complete protein. It drives home the point recently developed by research that all of these amino acids must be on hand at the same time if the protein is to do its best job and work efficiently. The complete protein of meat gives all of these amino acids or "building blocks" at the same time. In addition, the advertisement outlines the importance of all meat as a source of B-vitamins and food iron.

In order to bring meat's nutritional story more forcibly to the attention of many more millions of magazine readers, *Look* magazine has been added to the list of publications carrying meat educational program advertising. This advertisement will appear in the November 23 issue of *Look*, out November 9, and also in the November 22 issue of *Life* magazine, out November 19.

The advertisement and the facts behind it are outlined in a four-page folder, prepared for salesmen of participants.

The Fred Waring show will carry the same information about meat to its millions of listeners each Tuesday and Thursday over 161 stations of the National Broadcasting Co.

COL. LOGAN ASKS PACKERS TO SELL FABRICATED CUTS

Col. Paul P. Logan, director of research for the National Restaurant Association, speaking before the Chicago Livestock Industries Club this week, told the group that they could help the restaurant operator by offering meat cut and trimmed at the packing plant, thus cutting down labor costs in the kitchen. Menu prices have reached their peak and still the restaurant owner is operating on the narrowest margins, he said. Food handling is largely a manual task and unlike most other manufacturing processes, the preparation of food utilizes few labor saving devices.

Logan praised the research on meat fabrication and by-product improvement conducted during the past few years by meat packers and processors. He stated that a number of leading hotel and restaurant supply companies are now on the market with fabricated cuts of meat. Logan pointed out that there is an ample market for fabricated meat in the industry which serves 60,000,000 meals a day and has an annual business of \$12,000,000,000.



PAINT RIGHT THROUGH WET FILM WITH DAMP-TEX LIQUID PORCELAIN-LIKE ENAMEL

CHECK the following performance facts about this amazing enamel... then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dingo, Bacteria and Fungus*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

FREE!

On the recommendation of the 4000 plants that use Damp-Tex, send for free descriptive folder K, also details of our offer to ship you a trial order of Damp-Tex absolutely at our risk.

*With Pre-Treatment.



STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.



WASHING TEST

Constant moisture and repeated washings will not soften or in any way harm Damp-Tex.



FUNGUS TEST

Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break



CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.

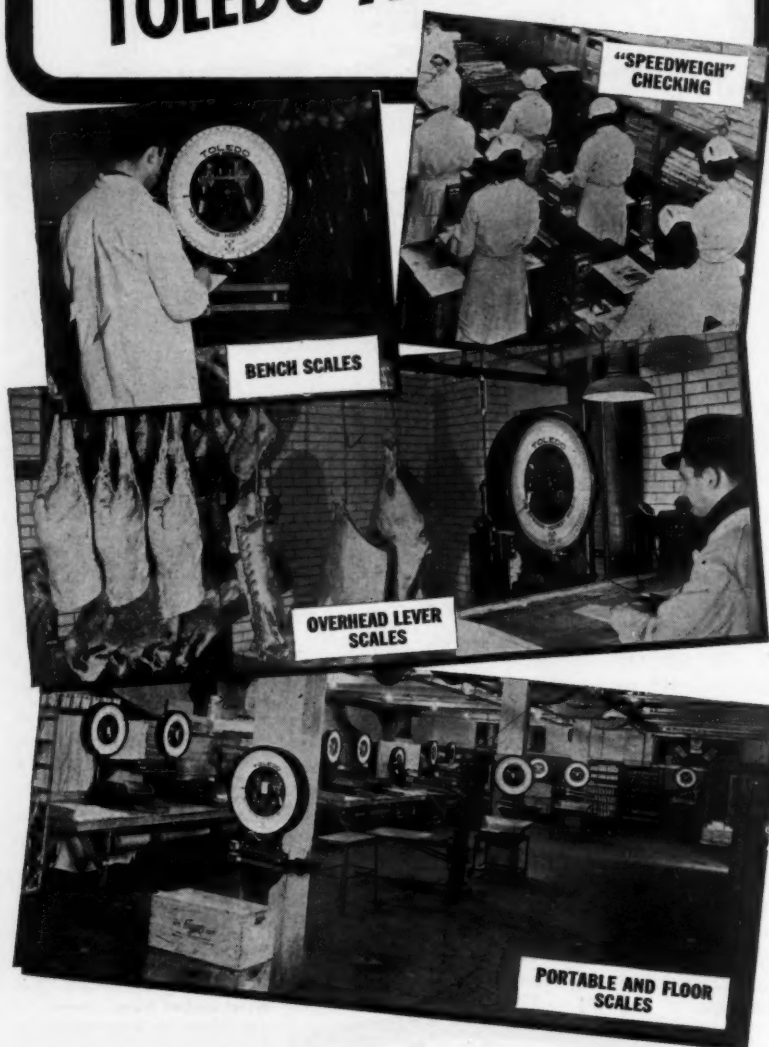
DAMP-TEX

THE WET SURFACE ENAMEL



STEELCOTE MFG. CO. GRATIOT at THERESA ST. LOUIS, MO.

Control Costs with TOLEDO ACCURACY



Whether it's scales for controlling meat packing processes, weighing livestock...grading, checking...wholesale weighing...look to Toledo! Get Toledo-engineered accuracy, speed and dependability for closer cost control! Toledo Scale Company, Toledo 12, Ohio.

Send for this →
New illustrated bulletin
No. 2020 shows Better
Ways to control costs.



TOLEDO

HEADQUARTERS FOR SCALES

FLASHES ON SUPPLIERS

RHINELANDER PAPER COMPANY: The company has announced the appointment of Robert W. Reed to its technical staff as supervisor of fundamental research and new technical development problems. Before joining Rhineland, Reed was with the Oxalid Division of General Aniline and Film Corporation and Eastman Kodak Co. John Tuttle has been appointed plant engineer and will be primarily concerned with new mechanical developments, equipment installation and additions.

MARATHON CORPORATION: D. A. Snyder, director of sales for Marathon Corporation, Menasha, Wis., has been named vice president in charge of sales. Snyder joined the company as a field representative in 1929 and since then has held several executive positions in the sales division.

A. B. FARQUHAR CO.: A. H. Dill has been named western district manager of this York, Pa. firm, it has been announced. He has been assistant sales manager for the past four years. He is an engineering graduate of Drexel Institute, Philadelphia, Pa. It was also announced that new western headquarters for Dill and Farquhar are at 720 Magnolia st., Menlo Park, Calif.

PETERS MACHINERY CO.: H. Kirke Becker of the Peters company, Chicago, Ill., was elected president of the Packaging Machinery Manufacturers Institute, at its sixteenth annual meeting held at the Roosevelt Hotel in New York.

LINK BELT CO.: Ralph M. Hoffman, president of the Pacific division of this firm, with headquarters at San Francisco, was elected a vice president of the parent Link-Belt Co., at the quarterly meeting of the board of directors in Chicago. Hoffman joined the predecessor of the Pacific Coast company, Meese & Gottfried Co., in 1913, and has served in many capacities.

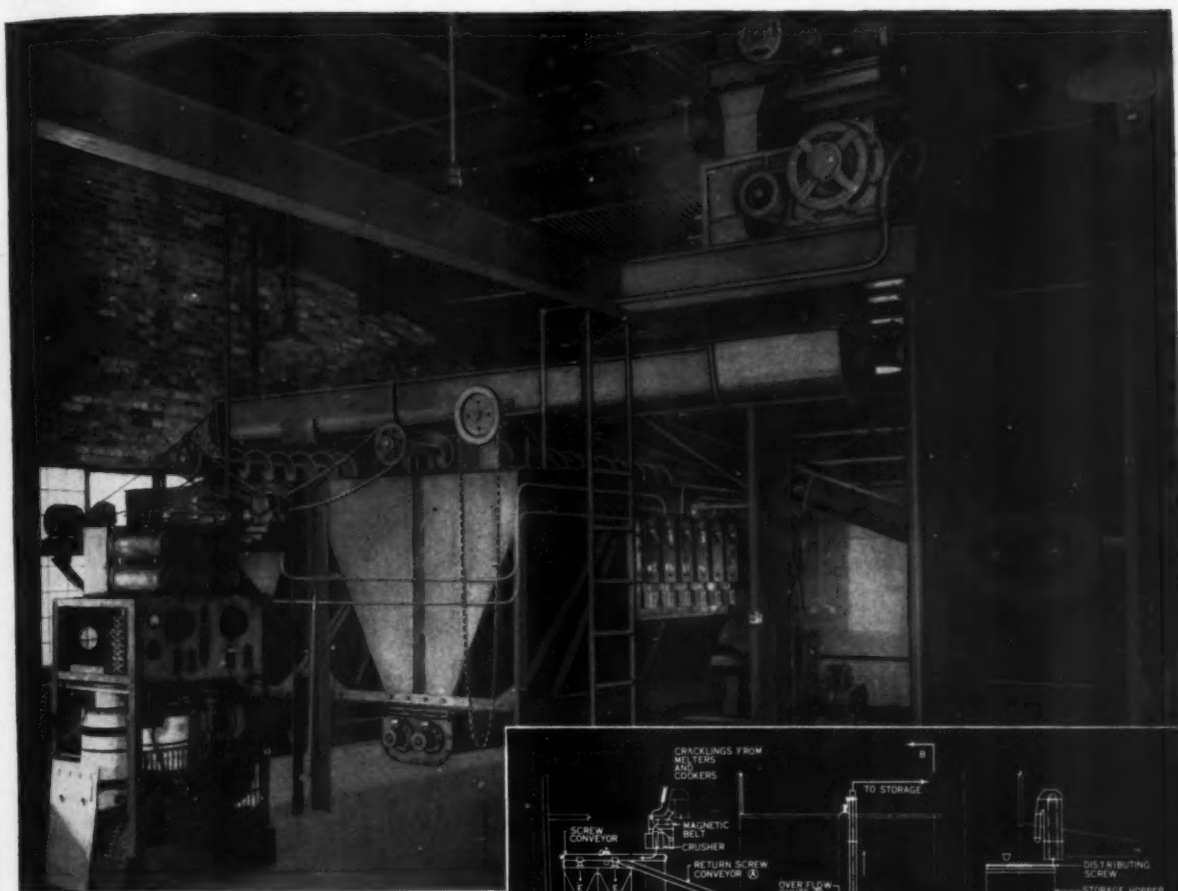
ANIMAL FOODS CANNED

The Animal Foods Inspection Division of the Bureau of Animal Industry, USDA, reported that 30,441,311 lbs. of animal foods were canned under federal inspection and certification during September 1948. This compared with 31,672,471 lbs. in August 1948, and 23,121,411 lbs. canned in September a year ago.

CANADIAN CATTLE DECREASE

Beef cattle on farms in Canada on June 1 decreased to 5,709,600 head, a decline of about 4 per cent from a year earlier, according to recently issued official statistics. Sheep and lamb numbers showed an even larger decrease, dropping to 2,250,800 head from 2,706,900 head a year ago, a decline of nearly 17 per cent.

Efficient, High-Capacity Handling of Cracklings with LINK-BELT Conveying Equipment ↙

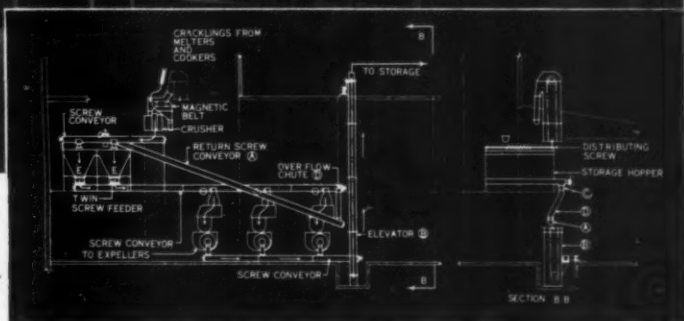


Expellers Kept Running At Full Capacity

Automatic, efficient handling of cracklings with an improvement in quality of animal food, are provided by the Link-Belt conveying and elevating equipment shown here in service at an Eastern packing plant.

Cracklings from melters and cookers are conveyed by means of a Link-Belt screw conveyor and elevator to a magnetic belt, which unloads into the crusher. Next, distributing screws fill the surge hoppers. Twin screw feeders move the product—containing about 35% grease—from the surge bins to a screw conveyor, which delivers it to three expellers. These expellers extract all but 6% of the grease . . . high salvage of a scarce product.

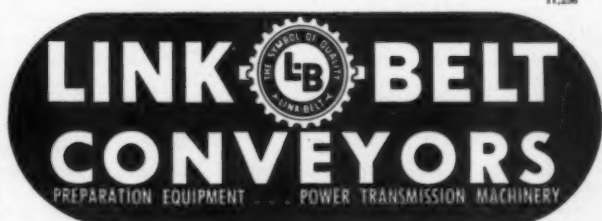
Screw conveyors transport cracklings from expellers to an elevator—and from elevator to storage. Expellers must be fed uniformly to run at full capacity. To assure this, a return screw conveyor transports cracklings from an overflow chute to the surge hopper for recirculation.



Link-Belt conveying, screening and power transmission equipment is widely used in the packing industry. A Link-Belt engineer will be glad to discuss your particular handling problem and offer helpful suggestions. Write the nearest Link-Belt office.

LINK-BELT COMPANY Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8. Offices in Principal Cities.

ST. 236



PLANT OPERATIONS

Ideas for Operating Men

CHECK AMMONIA LINES

Are your ammonia lines, both those inside the plant and those outside on the dock for truck plate charging, located high enough and protected well enough against the chance of mechanical breakage?

Backing into the loading dock at an eastern meat plant last week, a reefer van sheared an ammonia pipe line used in chilling the plant's delivery trucks. The escaping fumes seeped into rooms directly above the loading dock and quickly forced evacuation of the whole plant by several hundred employees. Prompt action by plant officials, and by city fire department personnel in administering first aid prevented serious injury to employees.

The accident did focus attention on what should be done to prevent such accidents and what first aid should be administered to affected workers. While no fatal accidents due to ammonia inhalation have been reported in recent years, such mishaps can be fatal and unless promptly treated can result in serious eye and lung injuries.

What should be done to minimize possible hazards?

One meat plant engineer reports that in his plant all ammonia lines are placed either in an overhead position where they clear all traffic, including hand truck traffic, or, if at a lower level, they are covered with a protective steel sheathing. In this plant ammonia is used only to chill rooms in which low temperatures are desired and where the number of employees is relatively small.

The mechanical precautions to be taken by engineering personnel when working with ammonia lines and equipment are well summarized by the National Safety Council. They are:

- 1) Never open a compressor cylinder or release packing in the stuffing box until the cylinder has been pumped out and a valve opened to the outside air.
- 2) Do not stand in front of a cylinder head when compressor is in operation.
- 3) When opening valves connected to a gauge glass of ammonia equipment, protect your eyes and face.
- 4) When screw bonnet ammonia valves are being opened after being jammed shut, they sometimes come loose at the bonnet. Be sure the stem is turning in the packing (not the whole bonnet turning) when opening such a valve.
- 5) If you open an ammonia valve which discharges nearby, stand by the valve until necessary to close it again. If you should leave, a dangerous con-

centration may be built up and you may not be able to return.

Proper first aid treatment for workers affected by ammonia fumes was described by the medical director of a midwestern meat packer. He stressed the necessity of getting all people who are seriously affected to a hospital where they can be held under observation, stating that it is better to err in sending too many. Hospitals alone are equipped to give the treatment necessary to seriously affected personnel. If the lungs are affected the individual will need penicillin and oxygen and, in cases of shock, he may need blood plasma.

In plant first aid the most important thing to remember is to get the person into fresh air. If there are skin burns, the clothing should be removed and the skin cleansed with clean water followed by an application of boric acid ointment. In the case of eye burns, they should be washed in clean water for five minutes or flushed with a 2 per cent boric acid solution, followed by an application of two drops of sterile petrolatum on the eyeball. For burns in the nasal passage the patient should snuff a boric acid solution into the nasal passage. In case of throat burns, the patient should gargle with a boric acid solution and drink large quantities of water.

It is stated that all should gargle with clear water since a chronic irritation of the throat sometimes develops one or two weeks after exposure to the ammonia fumes. While the patient has no pain, he speaks in a high nasal tone as if he had a head cold. At times, ammonia fumes will cause the lungs to collapse. In this case prone artificial respiration should be applied and, if available, the patient should be given oxygen. In every case affected personnel should be given a medical checkup since neglect may lead to asthmatic lungs or the development of pneumonia.

HEAVY BRUISE LOSS

An example of the heavy losses suffered by the livestock and meat industry through the bruising and crippling of livestock was recently brought to light at Denver, Col., when the Cudahy Packing Co. purchased 108 head of cattle and, after slaughter and dressing, found 76 of the carcasses so badly bruised that they required extensive trimming. The trimming resulted in a loss of \$1,200 to the company.

Dr. W. T. Spencer, Omaha regional manager of the National Livestock Loss Prevention Board, came to Denver to view the bruised carcasses. He called a meeting of more than 50 men, represent-

ing other packing plants, railroads, trucking firms, commission companies, insurance firms and other agencies handling livestock. These men went through the Cudahy plant and inspected the damaged carcasses and cuts from the carcasses which had been trimmed. Spencer pointed out that most of the trimming on the carcasses had to be done in the highest price region—the loin.

Spencer said most of the damage came from overcrowding at loading and unloading chutes, with animals squeezing into gates. He said some of the injuries may have resulted when an animal fell in a railroad car or truck and was trampled by other cattle. He also expressed the opinion that a portion of the injuries may have resulted from pulled muscles and slipping while loading or unloading.

Spencer outlined a four rule program for ranchers and feeders to follow if losses are to be avoided: 1) Have a good loading chute on every ranch or farm; 2) Never run animals while loading or unloading them; 3) Load and unload carefully to prevent squeezing of animals in gates, and 4) Maintain adequate separation of animals loaded in trucks. He also cautioned against the overloading of cattle in trucks and the use of clubs and whips as an aid in moving animals.

SURFACE MAINTENANCE

More than 500 combinations of chemical, atmospheric, use, production and structural conditions exist in the average packing plant. Each of these conditions constitutes a special problem in reducing deterioration of structures and machines by rot, mold, rust and oxidation caused by the presence of hot and cold water, steam, salt, heat, blood, acid and alkali.

Chemists have developed more than 70 products, each of which is a specific for one or more of these conditions.

The "what, when and where" of using these protective preparations—problems that often confound meat plant operating and maintenance supervisors—can be answered with the aid of a new paint engineering reference folder.

This folder is cross indexed to enable the user to find the exact type of surface (from bleeding rails to knocking pens to tripe washers) he wishes to preserve or beautify and to isolate the exact temperature, chemical and atmospheric conditions that make preservation of that surface difficult. By following the pattern of his problem he can select those products that will do the best job at least cost for the longest period.

Here are a few examples of how the reference charts can be used:

1. By following color instructions, the efficiency of personnel can be increased to produce maximum psychological coolness in summer, greatest visibility in winter and greatest safety the year around.
2. Surfaces can be preserved against

you can meet
**Competitive
 Conditions**
better...
 with the
new

DUPPS COOKER

Into the design and construction of each Dupps Cooker goes the accumulated engineering skill and practical experience of our entire technical and operating staff.

Pioneers in the development of Dry Rendering equipment we now offer you these outstanding features in a wide range of Cookers to meet every possible competitive requirement.

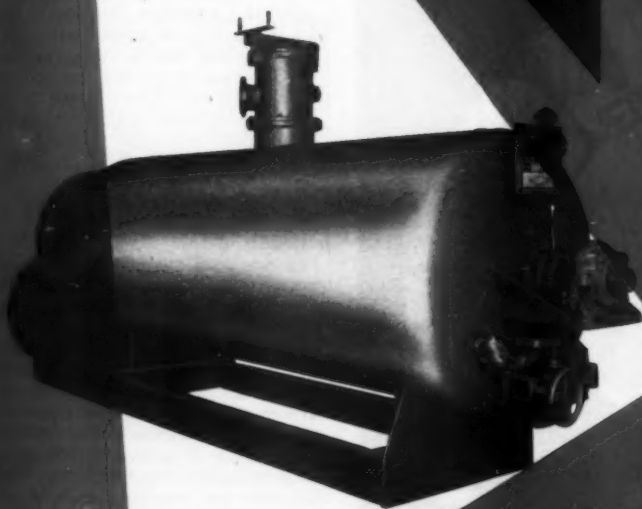
- Jacketed Heads
- All Roller Bearings
- Complete Panel Board
- Vapor Line Thermometer
- Oil Sealed Packing Glands
- Safety Discharge Door
- Compact, Herringbone Gear Drive
- Fusion Welded Shell Construction
- Capacities from 2000 to 12,000 lbs.
- All-Steel, All-Welded Underframe

Write us today for full information.

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AMERICAN BUILDING, CINCINNATI 2, OHIO



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more patties per pound! more profits per patty! HOLLY MOLDING MACHINES

ELECTRIC "HOLLYMATIC" for HIGH SPEED PRODUCTION

Makes paper thin or steak thick patties of varied shapes from all kinds of ground meats—absolute in uniformity of size and weight. Automatically molds, ejects, and stacks 1800 patties per hour on waxed paper—range from 4 to 16 patties to the pound. Perfection in sanitation—easy to clean—greater bun coverage with less meat—reduces your molding costs to a minimum. Save meat—save time—save money.



ALSO "HOLLY JR." PATTY MOLDING MACHINE

The only small machine on the market that eliminates the manual feed of paper and automatically ejects and stacks the patty on a special coated waxed sheet. Price, \$12.95 F.O.B. factory Chicago.

HOLLY MOLDING DEVICES, Inc.
DEPT. A, 6733 SOUTH CHICAGO AVE., CHICAGO 37, ILLINOIS

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BROS. INC.

From all Parts of the World

THE FINEST

SPICES

- WHITE PEPPER
- BLACK PEPPER
- RED PEPPER
- CHILI POWDER
- PAPRIKA
- NUTMEG
- MACE
- GINGER
- MUSTARD
- CORIANDER
- CARDAMON
- MARJORAM
- SAGE, ETC.

A SEASONING FOR EVERY VARIETY OF SAUSAGE OR MEAT LOAF

Expertly Blended with FRESH GROUND SPICES

Bulk or Packaged in any Size required

"FRESH SPICE FOR FLAVOR"

ASMUS BROS. INC.

523 East Congress
DETROIT 26, MICHIGAN

SPICE IMPORTERS AND GRINDERS

rot, mildew, acids, constant moisture, heat and alkali.

3. Loss of time in drying out surfaces before treatment, on waiting for paint and chemicals to dry after application, can be materially reduced. In some cases this means savings of three to seven days of the period when normal plant operations must be halted for the job.

4. Concrete, wood, magnesite and other types of floors can be enameled to wear four times as long. This means that in offices, corridors and other rooms where beautiful floors are as necessary as pleasant walls and good light, the cost of paint and labor are reduced by an amount of at least three-fourths.

Copies of the reference charts can be had by writing the editor of THE NATIONAL PROVISIONER.

Fourth Quarter Grease and Tallow Exports May Be Up

The Commerce Department is considering Department of Agriculture recommendations for supplemental fourth quarter tallow and grease export allocations to Japan and other countries, according to a report this week from authoritative sources. In addition, the USDA has notified various European nations that the United States has further quantities of tallow and grease available for export which can be allocated upon request.

These developments are believed to be a result of a recent petition to Secretary of Commerce Charles W. Sawyer by a group of associations of meat packers and inedible tallow and grease producers for a hearing before the Inter-Agency Export Board to present evidence in support of their demand for elimination of export controls on fats and oils. For a copy of the joint petition of the associations, see THE NATIONAL PROVISIONER of October 30, page 9.

PREDICT CANADA MAY REDUCE BACON SHIPMENTS TO U. K.

Conferences scheduled to be held this month at Ottawa, Ont., between Canadian and British government officials are expected to be a forerunner to a reduction in Canadian bacon shipments to the United Kingdom, according to Dominion industry circles. It is predicted that the scaling down in contracts for bacon will be accompanied by a reduction in price. Basis for the assumption is the recent trade pact between the United Kingdom and Denmark which provides for large shipments of dairy products and bacon to the United Kingdom.

The current bacon contract provides for delivery of about 200,000,000 lbs. of Grade A, No. 1 Wiltshire sides by Canada at \$35 per 100 lbs. Last year some 250,000,000 lbs. of bacon were delivered by Canada.

New Trade Literature

Position-Adjusting Control (NL 516):

—Some of the many ways in which modern automatic controls are helping users to improve operating efficiency are outlined in a revised 40-page catalog, L&N Electric Control, position—adjusting type. Actual installations are illustrated.—Leeds & Northrup Co.

Vibration Control (531): A 4-page brochure, "Korfund Vibration Control," lists the advantages and limitations of spring mountings, rubber mountings, and cork materials in the control of vibration. Data on their installation and uses are given in the bulletin. A selector chart tabulates more than 50 typical machine and equipment applications and recommends the proper types of vibro isolators for highest efficiency, both with and without concrete foundations. Typical specifications have also been written for incorporation on installation contracts.—Korfund Company, Inc.

Materials Handling (532): The Barrett Junior catalog is 88 pages in two colors, with a listing of equipment from lift-trucks to bar stock racks. The catalog is listed as number 487 and is pocket size. It contains illustrations and comprehensive information on the entire Barrett line of materials handling equipment.—Barrett-Cravens Co.

Adhesives (NL 533): A revised catalog section on adhesives published by the B. F. Goodrich Co., Akron, Ohio. It describes the range of the company's adhesives and their applications, gives classifications of various types of rubber cements and service requirements and lists the different products. Data on standard containers are included in this six-page, two color catalog.—B. F. Goodrich Company.

Packaging (NL 536): A four-page, two-color folder containing 22 meat and other packages that can be tied with the Bunn package tying machine. On the fourth page are pictures of different types of tying machines.—B. H. Bunn Company.

Refrigeration and Air Conditioning (NL 531):—A 109-page book, complete with charts, diagrams and photographs, contains information on combination back pressure regulating and stop valves, dual pressure regulating valves, compensated back pressure regulating valves, reverse acting back pressure regulating valves, automatic suction stop valves, safety relief valves, strainers for gas and liquid, gauges and solenoid valves for all refrigerants, air, brine, water, steam and oil.—Hubbell Corporation.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (11-6-48).

Send
Name
City
Street



Makes 4 Big Savings

1—Labor: trolleys treated with Tra-leze roll easier—one man can push bigger loads. Also saves time cleaning trolleys and gambrels, for Tra-leze lubricates, cleans, sterilizes and rust-proofs, all in one operation.

2—Lubrication: low in cost, usually taking less than 5 lbs. per 1000 trolleys, Tra-leze shows substantial savings in comparison to other methods of lubrication. Gives long-lasting lubrication.

3—Equipment: more than a lubricant, Tra-leze is also an excellent rust-preventive, coating and protecting trolleys with dry, dripless wax. Increases the efficiency and life of trolleys.

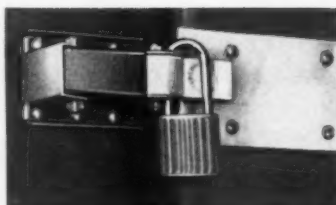
4—Meat: with Tra-leze you entirely eliminate the losses caused by trimming and spot-cutting carcasses to remove oil and rust stains resulting from oil-dripping trolleys. Tra-leze becomes a dry lubricant when applied—ideal for packing house temperatures.



NATIONAL WAX COMPANY
1300 W. Division St. Chicago 22, Ill.

Are your cooler doors *sealing in your profits?*

STOP *leaky door losses permanently*
with **LATCH-RITE**



HOW IT WORKS

A completely automatic spring-action latch that exerts up to 50 lbs. pressure on doors, when closed. When door is opened, LATCH-RITE instantly releases pressure on door. LATCH-RITE equipped doors open easily.

PREVENTS COSTLY COLD LEAKAGE

LATCH-RITE prevents costly cold leakage that occurs when refrigerator doors are improperly—carelessly closed. Constant pressure of LATCH-RITE prevents costly cold leakage.

GIVES YOU LOCK & KEY PROTECTION

LATCH-RITE can be locked with ordinary bicycle padlock (see illustration) affording protection for contents of your refrigerator.

EMERGENCY RELEASE

Due to exclusive safety feature, workers cannot be locked in when LATCH-RITE is equipped with Emergency Release.

ICING AND DOOR WARPING

Icing and door warping has been stopped with LATCH-RITE because doors are held shut.

EASY TO INSTALL

Sturdily built of corrosion resistant alloy, LATCH-RITE comes to you ready to install—complete with door plate, screws and instructions.

Send for descriptive folder and prices—today!

The H. WEISSINGER CO.

1121 N. Dunton Street,
Philadelphia 23, Pa.

NAME
ADDRESS
City Zone State

HERE'S HOW TO SELL MORE

PORK SAUSAGE

CATCH 'EM WITH
Color



HOLD 'EM WITH
Flavor



"The Man Who Knows"



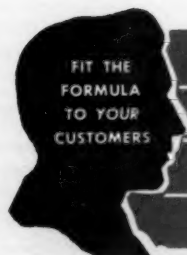
"The Man You Know"

Eye-catching color and irresistible flavor! That's what you get with H. J. Mayer's Special Seasonings.

There's NEW WONDER Pork Sausage Seasoning which makes those plump, pink piglets with the appetizing color that steals the show in every show case. Their fragrant aroma on the griddle and savory flavor on the table will win a loyal following for your brand.

Also available is Wonder Pork Sausage Seasoning . . . like New Wonder it produces a high color. And there is always the good, old-fashioned Special Pork Sausage Seasoning. In addition, for those who prefer the soluble type, there's OSS Pork Sausage Seasoning, that gets the same sales-making results.

Each of these seasonings is available in several styles . . . as checked on the chart below. That means you can flavor *your* product to the particular taste of *your* customers. Look to H. J. Mayer for advice in selecting the formula that puts the most "sell" in your sausage. Write today!



	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER Pork Sausage Seasoning	✓	✓	✓	✓
WONDER Pork Sausage Seasoning	✓	✓	✓	✓
SPECIAL Pork Sausage Seasoning	✓	✓	✓	✓
OSS Pork Sausage Seasoning	✓	✓	✓	✓

H. J. MAYER & SONS CO., INC.

6815 South Ashland Avenue, Chicago 36, Illinois • Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

Up and down the MEAT TRAIL

Dr. Porsche of Armour Wins Award for Wartime Service

Dr. Jules D. Porsche, assistant director of research and development of Armour and Company, Chicago, was awarded an Army-Navy Certificate of Appreciation for valuable wartime services at a presentation held at the home of Chancellor Hutchins of the University of Chicago, November 2, 1948. The presentation was made by Rear Admiral Cary Jones, Commandant of the Ninth Naval District, and General Chamberlin, Command Headquarters, Fifth Army.

Dr. Porsche's wartime services were in the field of preparation of crystalline human albumin from Red Cross donors' centers which was used by the armed forces. Using laboratory methods and techniques, Dr. Porsche enlarged the process and so developed large scale methods that albumin and other valuable products were prepared from 8,000 pints of blood per week at the Armour Laboratory especially built for the purpose in Fort Worth, Tex. The citation stated that Dr. Porsche "showed the highest technical and administrative ability in carrying out this assignment."

New and Modern Plant in Fresno Begins Operations

A new packing plant has been completed and is in full operation at 2424 S. Fruit ave., Fresno, Calif., by the Sierra Meat Co. It is owned by Harry T. Baker, Fred Homan and Harvey Martignoni. Compact and completely modern, the plant is designed for efficiency and is equipped to slaughter 80 cattle, 250 calves or hogs or 310 lambs a day.

Baker has been in the meat packing field for 25 years, and Martignoni, a Fresno district rancher, for ten years. Homan, an Army veteran, has been in the locker business in Fresno. John Dias, sales department manager, has also been connected with the meat business in Fresno for many years.

The plant has been selected by Fresno State college to be used in instructing its agricultural students in meat packing operations. The selection was made, according to Eugene A. Egan, dean of the agricultural department of the college, because of the "ultra-modern set-up and technical excellence at Sierra."

Swift Ad Manager Honored

George S. Bertram, advertising manager of Swift Canadian Co., Ltd., Toronto, was elected president of the Association of Canadian Advertisers at the thirty-fourth annual meeting in Toronto recently. He succeeds H. J. Jackson, Chrysler Corp. of Canada, Ltd.

INJURY RATE DROPS AS SAFETY CONTEST CONTINUES

The average injury frequency rate for all of the contestants in the National Safety Council meat packing industry contest dropped to 9.48 in September compared with 10.26 in August. The decrease lowered the three-month cumulative rate to 11.22 from 11.67 for July and August.

The improved record for September indicates the elimination of administrative difficulties in bringing the full scope of the program into effect, just as the increase in the second month largely reflected adjustments in statistical reporting. The industrial manager of a midwestern packer stated his plant had a frequency rate of 17 for the first month, which he considered a handicap given to the rest by the efforts of his plant to organize contest participation. The second month's rate was 6.

The highlight of the month was the sharp reduction in the average rate of the plants in Division II, the manufacturing and processing division. The September rate for this group was only 9.38 compared with 17.37 in August and 18.15 in July. The Peter Eckrich & Sons plant at Fort Wayne, Ind., leads this division with a perfect rate of 0.

In Division I, only Group C had a higher rate in September than in the preceding month. For Groups A and B the September rates were 8.14 and 7.28 compared with 9.56 and 7.74, respectively, in August. In Group A, plants with man hours in excess of 300,000 per month, two Swift plants and one Wilson plant are setting the pace. Swift's Kansas City plant is well on its way toward making good its stated goal, a frequency rate of 3 or less; the plant now leads the group with a frequency rate of 2.39. Swift's South St. Joseph plant had a frequency rate of 3.86 and the Wilson Oklahoma City plant had a frequency rate of 4.97.

Group B had two perfect record plants while Group C had 11 perfect record plants. The number of plants with perfect records for the three months, July-September, dropped to 14 compared with 17 for the July-August period, and the number of perfect records for September alone dropped to 29 compared with 33 in August. However, as indicated by the lower average rates, these changes were more than offset by better records among the remaining contestants.



SWIFT UNIT RECEIVES AWARD

At the fall foreman-management meeting of the Memphis Chamber of Commerce, Ned Dearborn, president, National Safety Council, presented a Swift & Company safety award to Swift's Memphis plant. As of October 2, the plant has worked 1169 days without a lost time accident. Receiving the award is S. G. Bell, superintendent, while F. B. Collins, manager, looks on.

Personalities and Events of the Week

- John Morrell & Co. is constructing an 80 by 140 ft. basement and one story addition to its branch house in Los Angeles. Of brick and reinforced concrete, it will house employee welfare rooms, freezers, bacon slicing department, smoked meat cooler, warehouse storage and shipping.
- The Sunrise Packing Co. has acquired the former Cleveland Sausage Co. plant at Shelby, N. C. It is completely re-

modeling the plant and plans to double present production within the next year. New equipment has been added and the building repainted and renovated. The firm slaughters cattle and hogs and has a capacity at present of 30,000 lbs. a week. Executives of the new firm are Marvin Goforth, J. D. Turner and Griffin P. Smith.

- Robert Harschnek, safety engineer, Swift & Company, Chicago, was guest speaker at the fourth annual Industrial Institute, held at Fort Worth on November 3, under the sponsorship of the Fort Worth chapter of the American Society of Safety Engineers. He de-

scribed the visual aids used in safety work in Swift plants. Following the conference he started a three-week inspection tour of Swift units in the southeast.

- The Luer Canning Co. of Vernon, Calif., has been issued a permit for the construction of a stucco processing plant at 3016 E. Vernon ave. The plant will cost an estimated \$35,000.

- Construction of a large addition to its auto freight warehouse is being carried on by Frye & Co. of Seattle, Wash. Plans for the reinforced concrete structure were drawn by Sigmund Ivarsson of Seattle.

- Irving Fitzpatrick, 67, former president of the Knickerbocker Mills Co., died recently in New York after a brief illness. He had been connected with the spice importing and milling firm since 1899 and was well known in the meat industry. He is survived by his widow and two sons, Irving Jr., associated with him in business, and Craig C.

- The Sangamo Packing Co. of Springfield, Ill., recently celebrated its first anniversary with an open house. The firm employs six persons and handles everything in the meat, poultry and fish lines.

- Remodeling of the Bonanno & Sons Packing House at Barnesboro, Pa., has recently been completed. The packing-house, operated by three brothers, Sammy, Anthony and Jake Bonanno, is equipped with a large refrigeration room, dressing room and sausage kitchen. A separate building is used to store hides and stockyards and barns are maintained.

- Alphonso Gibbs, former manager of the Swift & Company plant at Elizabeth, N. J., died recently after a long illness. He was 76 years old and had retired in 1932. He is survived by his widow, Harriet M. Gibbs, and several nieces.

- George J. McGee & Sons, packing-house products brokers, has moved from 1026 Lafayette bldg., Philadelphia, to 330 Bourse bldg., Philadelphia 6, it was announced recently.

- More than 500 members of the Southwest Washington Livestock Marketing association of Centralia, Wash., recently attended the opening of the association's new \$110,000 processing plant. William Schoelkopf, president of the cooperative, said that slaughtering of cattle is scheduled to start soon.

- The Fried & Reineman Packing Co. of Pittsburgh, Pa., has been cleared of a charge that it sold meat for civilian use in violation of a War Food Administration order. The complaint was filed two years ago.

- J. F. Ayres, owner of the Dixie Wholesale Meat Co. of Charlotte, N. C., announced that the sale by W. H. Spoon and H. M. Spoon of the Dixie Meat Packing Co., Inc., did not in any way affect the operation of his wholesale establishment.

- George McKay, salesman for 18 years for Canada Packers, Ltd., Ontario, and

TREASURE CHEST AWARD WINNER

Mrs. J. H. Shaw, Atlanta, Ga. housewife, appears happy to receive a check for \$250 from Robert L. Redfern, president of the Redfern Sausage Co. there. She won the award by correctly identifying Redfern sausage as the "product of the day" on a radio give-away program, "Housewives' Treasure Chest." In the center is Richard Granville, manager of Radio Station WERD and emcee of the program.



a member of the United Commercial Travellers and Ontario Commercial Travellers' Association, recently died suddenly at his home.

- Permit to build an addition at an estimated cost of \$1,500 has been granted the Lisbon Sausage Co., New Bedford, Mass.

- Two Texas plants have been granted charters: the Spool Stockyards Co., Amarillo, with a capital of \$50,000, incorporated by Lillie F. Ratliff, Annie W. Walker and Nannie M. Windsor; and Harvey's Sausage House, Texarkana, with \$500 capital, by H. L. Henslee, Juanita Cooper and Thena B. Henslee.

- Charles H. Gristede, founder and president and chairman of the board of Gristede Brothers', New York chain of groceries and meat markets, died, October 30, at the age of 77. Mr. Gristede is survived by his widow, son Charles, three daughters and a brother in Brake, Germany. In 1888, Charles and the late Diedrich Gristede came to New York from Germany, where they worked as grocery clerks until establishing their own store on the East River in 1891. This venture began with only a gas-lit grocery. In 1913, with an expansion of ten stores, the firm incorporated with Charles Bruning, who added his three to the system. By 1938 they had developed a chain of 141 markets, groceries and liquor stores.

- Merrill H. Werts has been named head of the agricultural service department of the Topeka, Kans. plant of John Morrell & Co., R. M. Owthwaite, manager, has announced. He succeeds Gay S. Tuis, who has been transferred to the livestock department as assistant cattle buyer.

- The Quality Packing Co. has been incorporated in San Antonio, Tex. The firm was chartered by Maurice Cohen, Charles A. Horn and Edith Brook Cohen, with \$30,000 capital stock.

- A. C. Ferguson has been named district manager for Swift & Company branch house sales units in the Pittsburgh territory, it was announced re-

cently. He succeeds J. E. Harris, who was transferred to the Chicago general office. Ferguson, who joined Swift nearly 24 years ago, was district branch house manager at Fort Worth, Tex., before going to Pittsburgh.

- The Americus Freezer-Locker plant, Americus, Ga., will be sold to private interests, according to Arthur Rylander, chairman of the board of county commissioners. The plant, constructed in 1944, represents an investment of \$35,000, not including the land, which was furnished by the county.

- Armour and Company is remodeling its Phoenix, Ariz. plant, at a cost of approximately \$35,000.

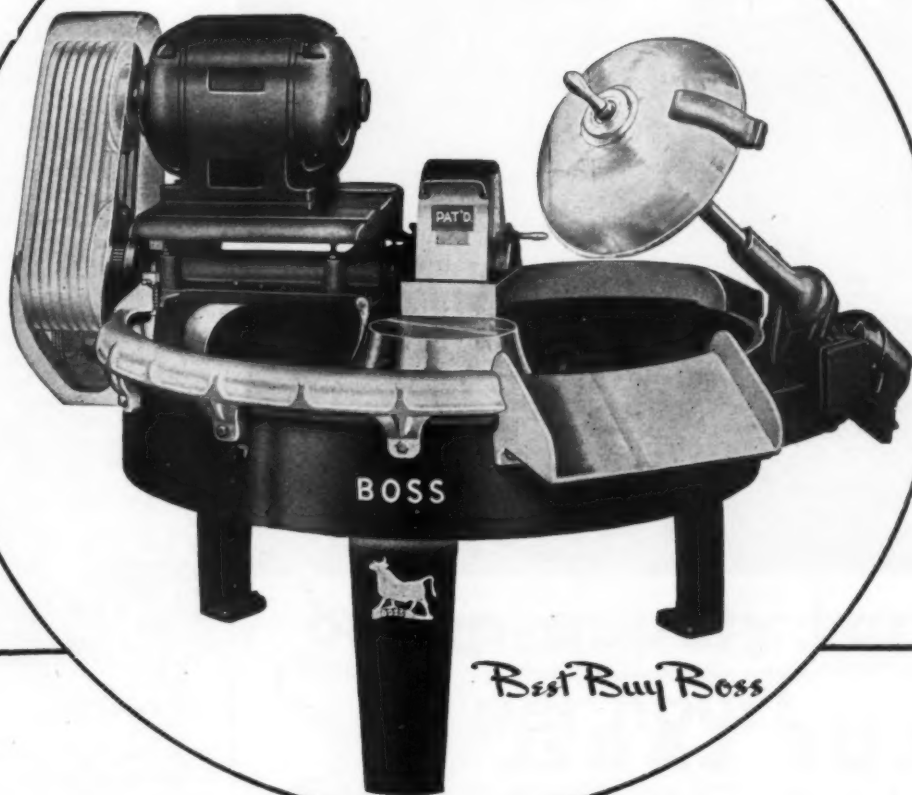
- Premium lists for the twenty-third annual Great Western Livestock Show, to be held at Los Angeles Union Stock Yards, November 27 to December 2, were circulated through the western states in October. Funds for cash premiums and other expenses are provided by the state of California and the county of Los Angeles and dispersed through the Forty-eighth District Agricultural Association, headed by D. H. Lillywhite.

- A record of a million miles of safe driving was achieved recently by Art Martin, employee of the Swift & Company truck garage in Chicago. In 14½ years he operated Swift trucks, tractor and semi-trailer units more than 1,000,000 miles without a chargeable accident. Most of this driving took place within a radius of 150 miles of Chicago. The National Safety Council has honored him with a special award.

- John F. Hobbs Stockyards, Inc., Goldsboro, N. C., has been granted a state charter to deal in and with livestock. Authorized capital stock is \$300,000.

- Harold F. North, manager of industrial relations of Swift & Company, will speak before the southern division of the Illinois Manufacturers' Association on February 18, 1949, it has been announced by the association.

A STATEMENT OF FACT



Best Buy Boss

There is a saying among the Chinese that he who first raises his voice has acknowledged defeat.

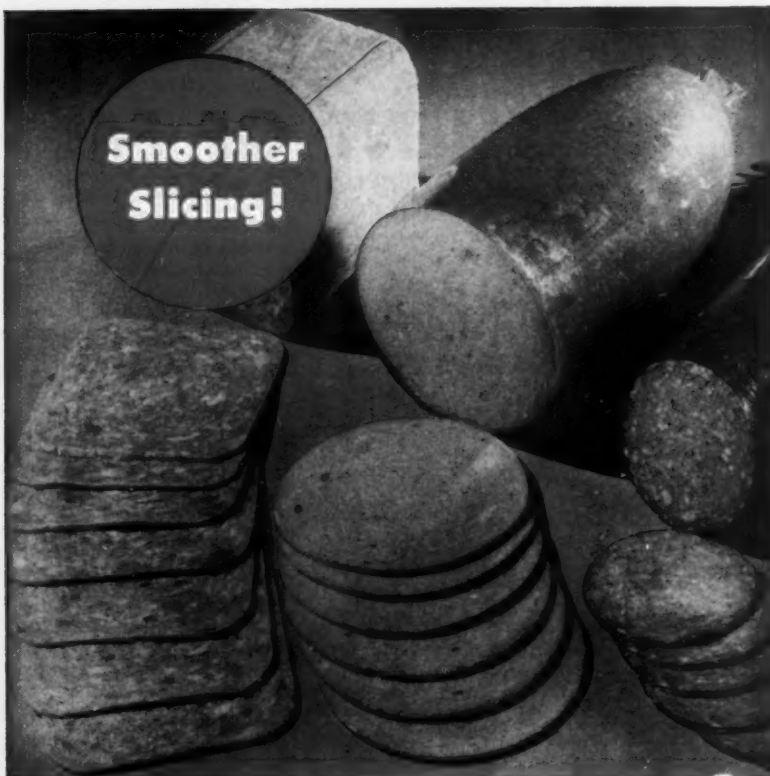
The English word "BOSS" means "leader." And the BOSS Silent Cutter has led competition since its introduction.

BOSS was first to furnish the 180° cutting surface, thus increasing the cut per knife revolution and shortening the cutting cycle. BOSS was first to furnish, and is the exclusive user of, multiple-ball bowl bearings, reducing friction and lessening power demand.

Without raising our voice, we wish to make one further point: BOSS leads in many other directions which it will pay you to investigate. Do it now!



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



Smooth-slicing loaves and sausages are one of the qualities your customers want. Your products will slice better... taste better and sell faster when your formula includes:

BLUE LABEL nonfat dry milk solids

This high-quality product helps improve sausage and meat loaf in five important ways:

1. Helps produce more pleasing sausage flavor and texture.
2. Increases yield and helps reduce shrinkage.
3. Promotes easier slicing, because it acts like a mild binder.
4. Adds to the keeping quality of your meat products.
5. Improves nourishment by adding the complete protein of milk—with its essential amino acids—and other important milk nutrients to the meat used in sausages and loaves.

A natural "ingredient" for sausages and loaves

BLUE LABEL is scientifically prepared by Kraft from top-quality, fresh, separated milk... dried by the roller process. Order your supply from your nearest Kraft branch today.

**Industrial Food Products
KRAFT FOODS COMPANY**

General Offices: 500 Peshtigo Court,
Chicago 90, Illinois • New York • Min-
neapolis • Atlanta • San Francisco •
Denison, Texas • Branches in all
principal cities.

**A
KRAFT
PRODUCT**

AMI PROVISION STOCKS

A slight in-storage movement of meats held by meat packers covered by the American Meat Institute survey of provision stocks got underway during the last two weeks of October. Reporting packers held a total of 182,100,000 lbs. on October 30 compared with 151,400,000 lbs. held on October 16, a small percentage increase. On November 1 a year earlier, total pork stocks were 130,000,000 lbs., or 17 per cent smaller than current holdings. However, the 1939-41 average of 256,900,000 lbs. was 41 per cent larger than the October 30 total. Lard and rendered pork fat holdings declined 11 per cent from total stocks two weeks earlier, dropping from 72,500,000 lbs. to 63,700,000 lbs.

Provision stocks as of October 30, 1948, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows October 30 stocks as percentages of the holdings two weeks earlier and last year.

	Oct. 16, 1948	Nov. 1, 1948	Nov. 1, 1939-41
D. S. PRODUCT	1948	1947	av.
Bellies (Cured)	56	200	...
Fat backs (Cured)	113	134	...
Other D. S. Meats (Cured)	116	147	...
TOT. D. S. CURED ITEMS	73	164	...
TOT. FROZ. FOR D. S. Cure	65	236	...
S. P. & D. C. PRODUCT			
Hams, Sweet Pickle Cured			
Regular	100	75	6
Skinned	123	90	64
All S. P. Hams	122	89	47
Hams, Frozen-for-Cure			
Regular	100	50	2
Skinned	115	76	42
All frozen-for-cure hams	115	75	30
Pickles			
Sweet pickle cured	126	105	88
Frozen-for-cure	70	127	54
Bellies, S. P. and D. C.			
Sweet pickle cured	108	127	95
Frozen-for-cure	65	1175	30
Other Items			
Sweet pickle cured	117	127	71
Frozen-for-cure	91	125	82
TOT. S. P. & D. C. CURED	113	112	79
TOT. S. P. & D. C. FROZEN	82	139	81
BARRELED PORK	100	112	21
FRESH FROZEN			
Loins, shoulders, butts and spareribs	89	78	91
All other	84	107	88
Total	87	92	89
TOT. ALL PORK MEATS	*	117	56
RENDERED PORK FAT	75	167	**
LARD	89	106	70

*Small. **Included with lard.

FATS-OILS ALLOCATIONS

Supplemental export allocations, exchanges and cancellations reported during the week ended October 29 by the USDA included: 2,200,000 lbs. of inedible tallow and 4,400,000 lbs. of fatty acids allocated to Belgium in exchange for palm oil, commercial procurement; 168,000 lbs. of inedible tallow and grease allocated to Costa Rica in exchange for copra, commercial procurement; 4,032,000 lbs. of cottonseed oil allocated to the United Kingdom in exchange for palm kernel oil, commercial procurement, and 550,000 lbs. of technical fish oil and 3,300,000 lbs. of household and industrial soap for Bizone Germany, commercial procurement by the Joint Export-Import Agency.

RECENT PATENTS

The information below is furnished by patent law offices of

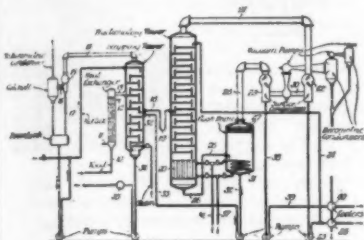
LANCASTER, ALLWINE & ROMMEL

468 Bowen Building
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,450,611, DISTILLATION APPARATUS FOR TREATING FATTY ACID CONTAINING STOCK, patented October 5, 1948 by Ralph H. Potts, La Grange, Ill., assignor to Armour and Company, Chicago, Illinois, a corporation of Illinois. An apparatus is



disclosed for obtaining fatty acids from fatty acid stock containing unwanted components having higher and lower boiling temperature ranges than the fatty acids.

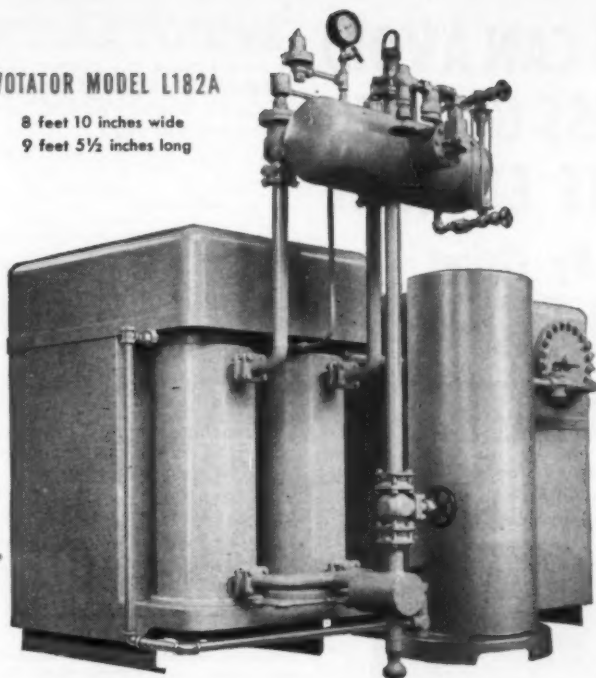
No. 2,450,612, DISTILLATION OF FATTY ACID STOCK BY FRACTIONATION AND FLASH STEPS, patented October 5, 1948 by Ralph H. Potts, La Grange, Ill., assignor to Armour and Company, Chicago, Illinois, a corporation of Illinois. This method is adapted to produce fatty acids, employing the apparatus of patent 2,450,611.

No. 2,451,748, OXIDATION INHIBITOR FOR FATS AND OILS, patented October 19, 1948, by Henry R. Kraybill and Buell W. Beadle, Chicago, Ill., assignors by assignments to A. W. Brickman, Victor Conquest, Frank J. Madden, Wrisley B. Olsen, and Emery T. Filbey, all of Chicago, Ill., as trustees for the benefit of American Meat Institute Foundation. The inhibitor contains a fractional percentage of NDGA ranging from .001 per cent to .01 per cent and phosphoric acid in a quantity not exceeding .02 per cent.

No. 2,450,235, FRACTIONAL SEPARATION OF FATTY OIL SUBSTANCES, patented September 28, 1948 by William P. Gee, Plainfield, N. J., assignor to Texaco Development Corp.,

VOTATOR MODEL L182A

8 feet 10 inches wide
9 feet 5½ inches long



10,000 pounds of top-quality Lard per hour!

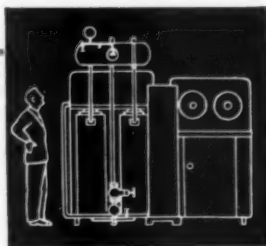
10,000 pounds per hour, chilled and plasticized by a VOTATOR lard processing unit that would just about fit on your bedroom rug! That's speed—and economy. VOTATOR lard processing apparatus does the job on a continuous basis at low cost per pound. And—closed, controlled—it makes sure of lard that sells on the top-quality level. Fully developed VOTATOR lard processing apparatus is available in capacities starting at 3,000 pounds per hour. Capacities can be adjusted without loss of efficiency. Write for details whatever the size of your lard processing operation.

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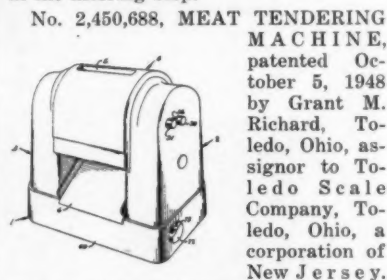
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Chas. W. Dieckmann
2021 Grace St., CHICAGO 18, ILL.

New York, N. Y., a corporation of
Delaware. An object of this invention
is to maintain the proper relationship
between the solid and liquid phases in
the phase mixture passing to the filter
in the filtering step.



The machine employs knives, mounted
on arbors, as the tenderizing means.

No. 2,448,067, **DEVICE FOR THE
MANUFACTURE OF ARTIFICIAL
SAUSAGE SKINS**, patented August 31,
1948 by Julius Wolff, Amsternrade,
Netherlands, vested in the Attorney
General of the United States.

The device is said to be adapted
simultaneously to provide artificial
(fabric) sausage skins with an inner
and outer coating so that it is com-
pletely imbedded in the coating.

No. 2,448,208, **PROCESS OF STA-
BILIZING ORGANIC MATERIALS
AND PRODUCTS OF SAID PROCESS**,
patented August 31, 1948 by Harry M.
Barnes, Florham Park, N. J., assignor
to General Foods Corporation, Hoboken,
N. J., a corporation of Delaware. Animal
and vegetable oils are treated against
oxidative deterioration by adding a
small amount of 5-pentadecyl resorcinol.

No. 2,448,693, **EVISцерATING
METHOD AND APPARATUS**,
patented September 7, 1948 by Richard D.
Trelease and Carl H. Koonz, Chicago,
Ill., assignors to Swift & Company,
Chicago, Ill., a corporation of Illinois.

This method comprises cutting a slit
in the posterior portion of the carcass,
manually removing through the slit a

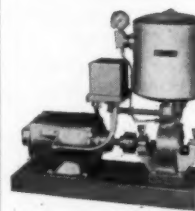


portion of the viscera, particularly the
intestines, liver and gizzard, and there-
after removing by pneumatic suction
the lungs, kidneys, testes, ovaries and
other loose viscera not previously
manually removed, simultaneously sever-
ing while pneumatically removing
viscera which is normally not readily
separable from other portions of the
carcass, and pneumatically cleaning the
internal surfaces from which the viscera
has been removed.

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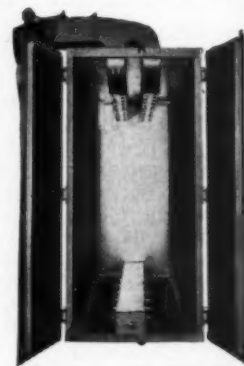


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Prague Powder
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NEWARK, 5-37 Empire St.
LOS ANGELES, 11-49th & Gifford Sts.
TORONTO, 2-115 George St.

KEEN DEMAND AND HIGH DOLLAR VOLUME OF INDUSTRY EXPECTED TO CARRY INTO 1949

BY MOST measures the meat packing industry continues to be in a strong position with favorable prospects for sustained overall high demand and prices during the coming year, according to a recent financial and economic survey of the industry by W. E. Hoadley, jr., E. Baughman and W. P. Mors of the research department of the Federal Reserve Bank of Chicago.

While the survey is mainly concerned with the analysis of trends in 1947 and supplements analyses made in 1946 and 1947, it does cover some 1948 developments and indicates those which may come in the future.

The meat packing industry, says the survey, established new all-time records in dollar sales and earnings in 1947, which probably will not be equalled during the present year because of recurrent shortages in livestock, work stoppages affecting the largest producers, and rising costs.

Meat packing, along with many other industries, now is experiencing numerous small-scale adjustments in output, demand, and prices as part of the gradual shift to more normal conditions. But, it seems likely that at least another year will elapse before prices become more stabilized.

Without rationing and price control, a noticeable narrowing occurred in the spread of earnings between the large and the other meat packing firms during 1947. The former companies acquired a greater proportion of livestock with resultant higher profits than in the previous year when livestock flow was distorted.

Because of the shutdown of large packing plants and some others this spring, it is expected that 1948 earnings of many medium and small companies will reflect relative gains over the large companies and thus again widen the earnings spread between these groups of firms.

Total production of meat, wholesale meat basis, will approximate 21,500,000,000 lbs. for the current calendar year, about 9 per cent less than for 1947, but 20 per cent more than the 1937-41 average.

Beef and veal production have declined and probably will account for about 50 per cent of total meat production in 1948. Pork will increase its share to about 46 per cent of total meat production this year. Lamb and mutton will account for only a little over 3 per cent of total meat production in 1948.

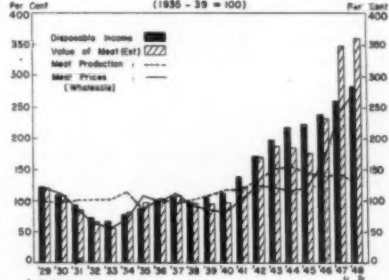
These relative shifts in volume of different kinds of meat not only reflect changes in production and marketing of meat animals, but also at times cause divergent earnings experience among different groups of packers.

Aggregate dollar sales of meat packing concerns in 1948 seem likely to approximate the all-time record level of

1947. Total value of meat at wholesale, reflecting both higher prices and smaller quantities, is estimated to be about 4 per cent above 1947.

At wholesale, prices for 1948 will exceed the 1947 average by 15 per cent, according to the survey. Disposable

DISPOSABLE INCOME AND VALUE OF MEAT PRODUCTION
1929-48
(1936-39 = 100)



J. Preliminary
E. Estimated
Source: U. S. Department of Commerce, U. S. Bureau of Agricultural Economics, and U. S. Bureau of Labor Statistics

(after taxes) income for 1948, it is now anticipated, will be about 10 per cent above 1947, but reduced supplies will cause per capita consumption of meat to decline to 145 lbs.

Following the end of price controls, the proportion of incomes estimated to

have been spent for meat increased and in 1947 amounted to about 6.5 per cent of disposable income. A major part of this increase resulted from the much greater relative as well as absolute rise in meat purchases by families with below average income. Although consumer expenditures for meat apparently will show an increase for 1948, the relative gain in meat expenditures probably will be smaller than the comparable increase in disposable income. This will mean a small decline in the percentage of income spent for meat and probably indicates the beginning of a trend back toward the prewar relationship, when expenditures for meat averaged about 5 to 6 per cent of disposable income.

During 1947 the more than 650 slaughtering meat packers reporting on their operations to the Packers and Stockyards Division, U. S. Department of Agriculture, had average earnings of 15.9 per cent on net worth compared with 15.2 per cent in 1946. This slight overall gain resulted from the strong showing of the large meat packers which increased their earnings more than one-third during their 1947 fiscal year. Earnings of the small and very small companies, while remaining well above those of the large packers, fell by over 40 per cent during the year.

This narrowing in the spread between the earnings of the large packers, on the one hand, and those of the smaller groups, on the other, marked 1947 financial results, a reversal of the 1946 situation. With earnings of 14.6 per

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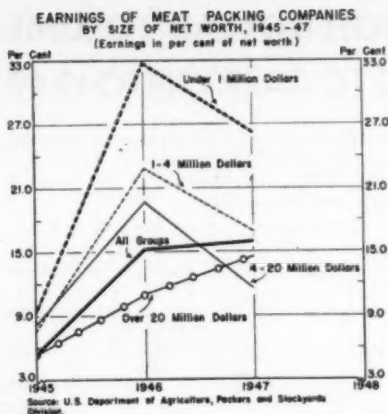
WORTHINGTON COMPRESSORS IN STOCK — ALL SIZES

cent, the large packers, according to the Packers and Stockyards Division, exceeded the medium groups (11.5 per cent) for the first time in 10 years, although still remaining below the small (16.9 per cent) and the very small (26.3 per cent) companies. For all size groups, earnings remained substantially above the already high wartime levels. It becomes clear that 1947 was a year of substantial relative gain for the large packers.

Since most of the large packers use the last-in, first-out method of inventory valuation to a greater extent than packers in the smaller size groups, the earnings spread between the two groups would have been narrowed even further during 1947 had a more common method of inventory valuation been used.

Although total commercial slaughter rose only about 5 per cent in 1947, the return of livestock to more normal channels enabled the larger firms to increase tonnage by one-fourth. Total tonnage handled by companies in the remaining size groups fell.

Judging from the 25 per cent drop in non-federally inspected slaughter, many small and very small firms, as well as some medium packers, experienced substantial declines in slaughter volume during 1947. Many advantages accruing to these smaller companies from specialized operations and location of plants near sources of supply were more than offset by difficulties of maintaining volume. Among the specialized com-



panies, only the small beef packers and the very small lamb and lamb and beef packers were able to show earnings increases.

Because wholesale meat prices rose sharply during 1947, all packer groups had substantial increases in dollar sales volume, the overall industry rise approximating 53 per cent. The large packers led with a gain of 68 per cent followed by the medium companies (44 per cent) and the small and very small groups combined (37 per cent). With the dollar volume of costs advancing more rapidly than that of sales, the profit margin, or percentage of earnings to sales, fell noticeably for packers in all size groups. For the industry as a

whole the drop was from 2.3 per cent in 1946 to 1.6 per cent during the year 1947.

Meat packing retained its position as a relatively low earnings industry in 1947, the 12 per cent return on net worth ranking fourth lowest among the 46 manufacturing industries included in the financial studies of the National City Bank of New York. Meat packing earnings, moreover, were 5 percentage points below the average for all manufacturing corporations. The 1946-47 earnings gain of 20 per cent reported for meat packing compared with a corresponding increase of 50 per cent generally among manufacturing concerns.

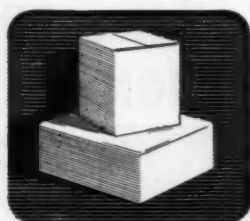
The working capital of the meat industry expanded about 7 per cent in 1946-47, continuing the same rate of increase experienced during the preceding year.

The industry's current ratio continued to fall fairly generally in 1947, with current assets dropping from about 3 to 2.7 times current liabilities. Cash and marketable security holdings declined substantially, especially among the very small concerns. This trend reflected the shift in current assets to the less liquid form of higher dollar inventories and receivables, in turn traceable in large part to rising prices. Pointing to the increased difficulty the industry has had in financing its operations from insufficient internal sources of funds, a substantial and fairly general rise has occurred in bank borrowings, with an increase of almost \$400,000,000 for the large packers during 1947. Accounts payable increased 50 per cent, but tax liabilities showed little change.

Rising prices and anticipated strong demand for meat usually are conducive to increased inventories, more particularly during the fall and winter peak in livestock marketing. Inventory values rose over 30 per cent during 1946-47, but sales which were rising still faster actually reduced the number of days sales in inventories from 30 to 24.

With present prospects for continued strong demand and relatively short meat supplies again in the summer months of 1949, packers normally would be inclined to carry sizable inventories from the 1948-49 winter months into next summer. The survey predicts they may not follow this normal seasonal inventory practice, however, because of the: (1) large feed crop in 1948 which assures increasing production of hogs throughout 1949, (2) present high level of prices and the severe price break earlier this year, and (3) expectation that the seasonal run of livestock will come somewhat later than a year ago, thereby reducing the need for seasonal storage of meat.

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MARKET SUMMARY

DETAILED INFORMATION INDEX

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Cattle—Beef—Veal

CATTLE

Chicago cattle market: Steers, steady; heifers, steady to weak; cows, steady; canners and cutters, steady to 50c higher; bulls, 25c to 50c higher; calves, strong.

	Thurs.	Last wk.
Chicago steer top...	\$40.75	\$40.50
4 day cattle avg...	31.50	31.25
Chi. heifer top.....	32.50	33.50
Chi. bol. bull top....	23.75	23.50
Chi. cow top.....	22.50	20.00
Chi. cut. cow top....	17.00	16.50
Chi. can. cow top....	15.50	15.50
4 day can.—		
cut. aver	15.50	15.50
Kan. City, top.....	28.75	30.50
Omaha, top.....	33.50	36.00
St. Louis, top.....	30.50	34.00
St. Paul, top.....	35.00	37.00
Receipts 20 markets		
4 days	234,000	325,000
Slaughter—		
Fed. Insp.*	277,000	281,000

BEEF

Carcass, good, all wts.: Lower.

Chicago	48	@49	49	@50
New York	48	@52	49	@53
Chi. cut., Nor.		32		31
Chi. bol. bulls. .36	@36½		35½	@36
Chi. can., Nor.		32		31

CALVES

Chicago, top	\$32.00	\$32.00
Kan. City, top.....	28.00	28.00
Omaha, top	28.00	28.00
St. Louis, top.....	36.50	35.50
St. Paul, top.....	31.00	30.00

Slaughter—
Fed. Insp.*

155,000	145,000
Dressed veal: Mixed.	
Good, Chicago	36@45 36@44
Good, New York....	36@45 36@45

*Week ended October 30, 1948.

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top \$1.35 lower and average \$1.29 lower; other markets 75c to \$1.75 lower.

	Thurs.	Last wk.
Chicago, top	\$24.25	\$25.60
4 day avg.....	24.20	25.49
Kan. City, top.....	24.75	25.75
Omaha, top	24.75	25.50
St. Louis, top.....	24.50	25.75
St. Paul, top.....	24.00	25.00
Corn Belt, top.....	23.75	25.00
Indianapolis, top...	24.25	25.75
Cincinnati, top	23.75	25.50
Baltimore, top.....	25.00	26.50
Receipts 20 markets		
4 days	336,000	371,000
Fed. Insp.*	1,106,000	1,056,000
Cut-out	180- 220-	240-
results	220 lb. 240 lb.	270 lb.
This week.....	\$.63 — \$.71	— \$1.17
Last week28 — .53	— .98

PORK

Chicago: Mostly lower.

Reg. hams,			
all wts.	46n		44n
Loins, 12/16	44½@46	51	@52
Bellies, 8/12.....	@37½	38½	@39
Picnics,			
all wts.	33	@33¾	35½@36
Reg. trim.....	25	@26	31½@32
New York:			
Loins, 8/12	47	@49	56 @58
Butts, all wts.47	@49	52	@54

LAMBS

Chicago, top	\$26.50	\$24.75
Kan. City, top.....	26.50	24.00
Omaha, top	26.25	24.50
St. Louis, top.....	26.25	24.65
St. Paul, top.....	26.00	24.50

Receipts 20 markets
4 days

214,000	296,000
Slaughter—	
Fed. Insp.*	360,000 394,000

Dressed lamb prices: Mixed.
Chicago, choice.....46@48 45@47
New York, choice...43@48 47@50

Hides—Fats—By-Products

HIDES

Chicago packer hides: Continued strength on all descriptions of hides this week and sold at higher levels. Most all descriptions from ½c to 1c higher. Native steers sold up 1c; butt brands, Colorados, heavy Texas steers moved at ½c higher.

	Thurs.	Last wk.
Hvy. native		
cows	28 @28½	27½@27½
Nor. calf		
(heavy)	52½n	52½n
Nor. calf		
(light)	55n	55n
Nor. native		
kipskin	35n	35n
Outside small pkr.		
native, all weight		
str. & cows..24	@25	23 @24

TALLOW, GREASES, ETC.

Chicago: Large soapers continue bidding basis 13c fancy tallow and 13½c choice white grease. Large dealer interest prevailed this week with sales reported from ½c to 1½c higher than last week's quoted prices. Sales scattered.

Fancy tallow..14 @14½ 13 @13½
Choice white

grease

Chicago By-Products: Mostly higher.
Dry rend.

tankage*1.75@1.80 *1.70@1.80
10-11%

tankage*8.25@8.50 *8.25
Blood

Digester tankage
60%

Cottonseed oil,
Val. S. E....

*F.O.B. shipping point.

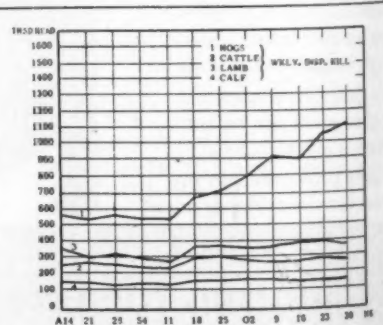
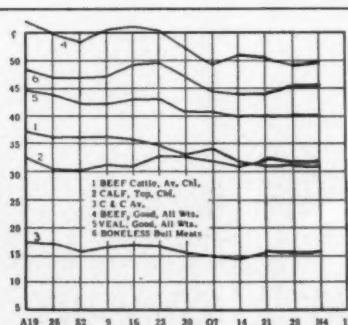
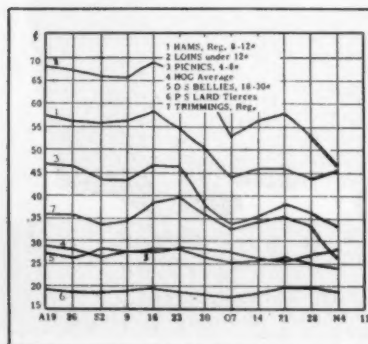
LARD

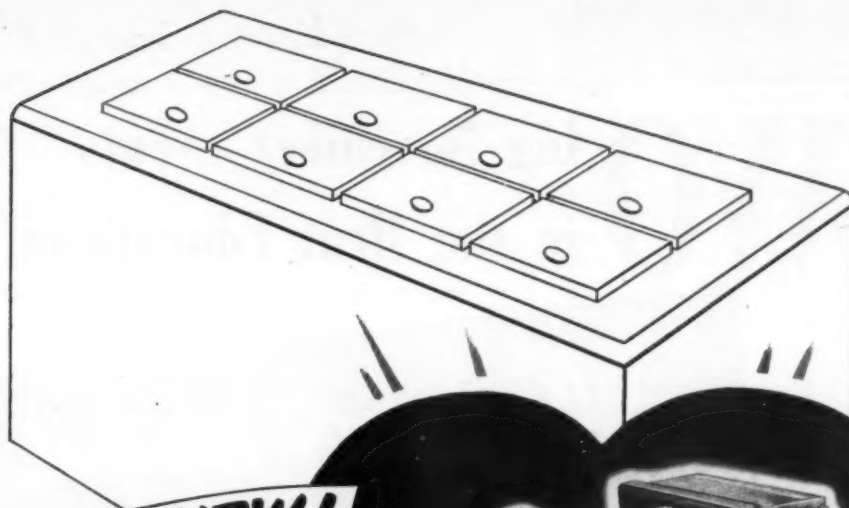
Lard—Cash

Loose

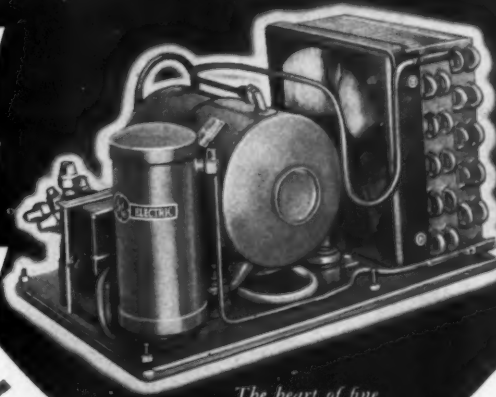
Leaf

B—bid. N—nominal. A—asked.





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Now...in practically any refrigerated cabinet... you can have one of the new General Electric sealed condensing units. A full line of 32 models is now available.

Pioneer in the sealed unit field, General Electric has put 37 years of experience into this new line. In design, construction, and testing, these hermetics are completely a G-E product. Every part is warranted by General Electric—one company . . . one responsibility.

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2



The National Provisioner—November 6, 1946

Inspected Hog Slaughter in Week Ended October 30 Again Over a Million Head

MEAT production under federal inspection for the week ended October 30 totaled 321,000,000 lbs., the U. S. Department of Agriculture reported this week. This production was 1 per cent above the 318,000,000 lbs. re-

week last year. Output of inspected veal for the weeks under comparison was 20,000,000, 19,300,000 and 24,200,000 lbs., respectively.

Hog slaughter estimated at 1,106,000 head was 5 per cent above 1,056,000 re-

lamb and mutton in the three weeks under comparison amounted to 15,100,000, 16,500,000 and 15,600,000 lbs., respectively.

CHICAGO PROVISION STOCKS

A sharp decline in total lard stocks at Chicago was apparent during the last two weeks of October. Stocks held on October 30 totaled 29,393,979 lbs. compared with 42,632,024 lbs. held a fortnight earlier, and 55,362,685 lbs. held on September 30, 1948. Stocks a year earlier were larger than current holdings.

October 30 meat stocks were also smaller than those held at the end of September, but remained larger than stocks of a year earlier. Totals for the three periods were 20,436,936, 29,677,458 and 18,401,973 lbs., respectively.

	Oct. 30, '48, lbs.	Sept. 30, '48, lbs.	Oct. 30, '47, lbs.
All barreled			
pork (brls.)...	564	1,176	383
P. S. lard (a)...	1,574,764		6,288,790
P. S. lard (b)...	19,077,115	44,397,146	44,248,679
Dry rendered			
lard (a).....	32,058		
Dry rendered			
lard (b).....	415,060	1,732,392	
Other lard.....	6,295,047	9,233,147	4,328,883
TOTAL LARD ...	29,393,979	55,362,685	54,861,352
D. S. cl. bellies			
(contract)....	16,000	541,000	8,000
D. S. cl. bellies			
(other).....	3,506,761	7,180,237	658,683
TOTAL D. S.	3,522,761	7,721,237	666,683
D. S. rib bellies...	3,582,761	7,730,287	666,683
D. S. fat backs...	673,172	1,076,285	2,122,434
S. P. regular			
hams.....	122,812	1,146,170	461,379
S. P. skinned			
hams.....	4,622,704	4,254,094	5,294,911
S. P. bellies...	7,658,023	9,297,353	6,744,250
S. P. picnics, S. P.			
Boston shldrs...	787,213	1,049,197	707,331
Other cut meats...	2,990,246	5,124,122	2,514,985
TOTAL ALL	20,436,936	29,677,458	18,401,973
(a) Made since Oct. 1, 1948. (b) Made previous to Oct. 1, 1948.			

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION*

Week ended October 30, 1948—with comparisons									
Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Prod.
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	mil. lb.
Oct. 30, 1948.....	277	135.7	155	20.0	1,106	150.4	360	15.1	321.2
Oct. 23, 1948.....	281	138.8	145	19.3	1,056	143.6	394	16.5	318.2
Nov. 1, 1947.....	331	151.5	188	24.2	1,007	138.5	382	15.6	329.8

AVERAGE WEIGHT (LBS.)									
Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.
Oct. 23, 1948.....	631	490	236	129	235	136	91	42	12.3
Oct. 16, 1948.....	955	494	244	133	234	136	93	42	12.5
Nov. 1, 1947.....	915	458	244	129	231	138	92	41	11.9

*1948 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

ported last week, but 3 per cent below the 330,000,000 lbs. recorded for the corresponding week last year.

Cattle slaughter was estimated at 277,000 head, 1 per cent below the 281,000 reported last week, and 16 per cent below the 331,000 kill of the corresponding week last year. Beef production was 136,000,000 lbs. compared with 139,000,000 lbs. in the preceding week and 152,000,000 in the week a year ago.

Estimated calf slaughter of 155,000 head compared with 145,000 in the preceding week and 188,000 in the same

ported for the preceding week and 10 per cent above the 1,007,000 kill of the same week in 1947. Production of pork was 150,000,000 lbs., compared with 144,000,000 reported last week, and 138,000,000 recorded for the same week last year. Lard production was 33,200,000 lbs., compared with 30,900,000 in the previous week and 27,700,000 processed in the week last year.

Sheep and lamb slaughter was 360,000 head, compared with 394,000 head for the preceding week and 382,000 in the week last year. Production of inspected

ALL HOGS CUT OUT WITH MINUS MARGINS THIS WEEK

(Chicago costs and credits, first three days of week.)

Both average costs of live hogs and pork product values were lower the first part of this week than last. Product prices dropped the most, however, resulting in poorer cutting margins for all weights of hogs tested. The cutting margin for heavies was the poorest at minus \$1.17 while lights were in the best

position, cutting at minus 63c.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live	Price	per	per	Value	Pct. live	Price	per	per	Value	Pct. live	Price	per	per	Value
wt.	lb.	cwt.	cwt.		wt.	lb.	cwt.	cwt.		wt.	lb.	cwt.	cwt.	
Skinned hams	12.6	47.0	\$ 5.92	\$ 8.51	12.6	47.0	\$ 5.92	\$ 8.32	12.9	46.9	\$ 6.05	\$ 8.49		
Picnics	5.6	32.7	1.83	2.64	5.5	32.7	1.90	2.51	5.3	33.0	1.75	2.44		
Boston butts	4.2	46.5	1.05	2.83	4.1	45.5	1.87	2.63	4.1	45.5	1.87	2.59		
Loin (blade in)	10.1	46.4	4.69	6.77	9.8	46.0	4.51	6.39	9.6	44.8	4.30	6.00		
Bellies, S. P.	11.0	37.6	4.14	5.98	9.5	37.3	3.54	5.03	8.9	37.1	1.45	2.04		
Bellies, D. S.					2.1	27.1	.57	.81	8.6	27.1	2.33	3.25		
Fat backs					3.2	18.5	.59	.83	4.6	20.5	.94	1.31		
Plates and jowls	2.9	21.3	.62	.89	3.0	21.3	.64	.89	3.4	21.3	.72	1.02		
Raw leaf	2.3	17.9	.44	.57	2.2	17.9	.39	.55	2.2	17.9	.39	.55		
P. S. lard, rend. wt. 13.9			2.68	3.84	12.2	19.3	2.37	3.33	10.4	19.3	2.01	2.80		
Spare ribs	1.6	44.8	.72	1.03	1.6	40.8	.65	.94	1.6	34.8	.56	.77		
Regular trim	8.3	27.1	.90	1.27	3.1	27.1	.84	1.14	2.9	27.1	.78	1.11		
Feet, tails, etc.	2.0	17.5	.35	.51	2.0	17.5	.35	.49	2.0	17.5	.35	.49		
Offal & misc.			.00	1.29			.90	1.27			.00	1.26		
Total Yield & Value	60.5		\$25.11	\$36.13	71.0		\$24.94	\$35.13	71.5		\$24.40	\$34.12		
Per cwt. live					Per cwt. live				Per cwt. live					
Cost of hogs			\$24.07		Cost of hogs		\$24.70		Cost of hogs		\$24.70			
Condemnation loss			.12		Condemnation loss		.12		Condemnation loss		.12			
Handling and overhead			.95		Handling and overhead		.83		Handling and overhead		.75			
TOTAL COST PER CWT.			\$25.74		TOTAL COST PER CWT.		\$25.65		TOTAL COST PER CWT.		\$25.57			
TOTAL VALUE			25.11		TOTAL VALUE		24.94		TOTAL VALUE		24.40			
Cutting margin			\$.63	\$.91	Cutting margin		\$.71	\$1.00	Cutting margin		\$.98	\$1.04		
Margin last week			.28	.40	Margin last week		.63	.75	Margin last week		.98	1.38		

4th Quarter Meat Output Will Be Under 1947—USDA

Total meat production in the October-December quarter of 1948 is likely to be moderately smaller than in 1947, according to an analysis of the livestock and meat situation by the Outlook and Situation Board of the U. S. Department of Agriculture. The anticipated reduction is due to the fewer cattle and sheep to be marketed from the smaller numbers on farms and ranches, and to the 3 per cent fewer pigs saved last spring than in the spring of 1947. Meat consumption per civilian consumer in the fourth quarter may be around 3 lbs. less than the 40.8 lbs. in the fourth quarter of 1947.

The 1948 corn crop is an all-time record, and total supplies of feed concentrates of all kinds, although second in 1942-43, are the largest ever in relation to the livestock on hand. The big feed supplies will not increase meat production significantly the remainder of this year or early next year, and no large increase in meat available to consumers can be expected until late in 1949. Additional output at that time will come from slaughter of hogs from the 1949 spring pig crop.



**Meat packers find these products
improve quality.**

**Our technical division will furnish
information and advice
without obligation.**

Corn Products Sales Company

17 Battery Place

New York 4, N. Y.

WHOLE

Choice na
All wel
Good nat
All wel
Commerci
All wel
Utility, al
Hindquart
Forequart
Cow, comm
Cow, util
Cow, cutt
Bologna b

Steer loin
Steer loin
Steer loin
Steer round
Steer round
Steer rib,
steer rib,
Steer rib,
Steer sirlo
Steer sirlo
Steer brisk
Steer brisk
Steer chuck
Steer chuck
Steer back
Steer back
Navel, go
Pork shank
Hind shank
Steer tender
Cow tender
Steer plate

BE
Brains ...
Hearts ...
Tongues, a
fresh or
Tongues, b
fresh or
Tripe, cook
Livers, res
Kidneys ...
Cheek meat
Lips ...
Lungs ...
Mails ...
Udders ...

CA
Choice, 225
Good, 225
Commercial
Utility ...

VE
Choice car
Good carca
Commercial
Utility ...

Choice lam
Good lamb
Commercial

Good ...
Commercial
Utility ...

WHOLE

Fancy regul
14/18 lbs.
paper .
Fancy skinn
14/18 lbs.
paper .
14/16 lbs.
paper .
Fancy trim,
bacon, 8 lb
Square cut at
8 lb. doys

**FRE
POF**

Fresh sk, bu
Reg. pork lo
und, 12 lb
Tenderloins
Bourgeois lo
Pork, 4/8/8
Skinned shid
Spazeribs, u
Boston butt
Dumplings but
Tuck bones
Pigs' feet, 1
Kidneys
Livers ...
Brains ...
Hare ...
Saus, lean

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

Nov. 3, 1948

per lb.

Choice native steers—	54	@56
All weights	54	@56
Good native steers—	48	@51
All weights	48	@51
Commercial native steers—	40	@47
All weights	40	@47
Utility, all wts.	34	@37
Hindquarters, choice	60	@62
Cow, commercial	48	@50
Cow, utility	34	@37
Cow, cutter and canner	31	@32
Bologna bulls, 500 up	36	@36

BEEF CUTS

Steer loin, choice	85	@95
Steer loin, good	73	@78
Steer loin, commercial	58	@65
Steer round, choice	52	@54
Steer round, good	50	@52
Steer rib, choice	76	@83
Steer rib, good	62	@65
Steer rib, commercial	48	@48
Steer sirloin, choice	95	@97
Steer sirloin, commercial	53	@55
Steer brisket, choice	53	@55
Steer brisket, good	50	@52
Steer chuck, choice	48	@52
Steer chuck, good	48	@52
Steer back, choice	62	@62
Steer back, good	25	@30
Pure shanks	33	@35
Head shanks	33	@35
Steer tenderloins	1.75	@1.80
Cow tenders, 5 up	77	@79
Cow plates	38	@38

BEEF PRODUCTS

Brains	7	@ 7 1/2
Hearts	27	@28
Tongues, select, 3 lbs. & up	37	@38
fresh or from	31	@32
Tongues, house run	31	@32
fresh or from	17	@17
Tripe, cooked	36	@36
Livers, regular	19	@19
Kidneys	30	@30
Cheek meat	12	@12
Lips	12	@12
Mella	12	@12
Udders	8	@8

CALF—HIDE OFF

Choice, 225 lbs. down	39	@40
Good, 225 lbs. down	36	@37
Commercial	35	@35
Utility	30	@32

VEAL—HIDE OFF

Choice carcass	44	@46
Good carcass	42	@43
Commercial carcass	36	@37
Utility	30	@32

LAMBS

Choice lambs	45	@47
Good lambs	44	@46
Commercial lambs	42	@44

MUTTON

Good	19	@21
Commercial	18	@19
Utility	17	@18

WHOLESALE SMOKED MEATS

Fancy regular hams,	14/18 lbs., parchment	53	@55
Fancy skinned hams,	14/18 lbs., parchment	54	@56
Fancy trim, brisket cut,	8 lb. down, wrap	55	@58
Square cut seedless bacon,	8 lb. down, wrap	53	@60

FRESH PORK AND PORK PRODUCTS

PORK PRODUCTS		
Fresh sk. ham, 10/16		@49
Reg. pork loins, und. 12 lb.	47	@48
Tenderloins	86	@91
Boneless loins	67	@68
Pork, 4/8		@44
Skinned shldrs., bone in	41	@43
Spareribs	46	@47
Boston butts, 4/8 lb.	45	@46
Boneless butts, c.t., 3/5		@47
Yuck bones	19	@21
Pigs' feet, front	9	@9 1/2
Kidneys		@23
Livers	26 1/2	@27 1/2
Brains		@26
Beets		@17 1/2
Beets, lean in		@18

FANCY MEATS

Tongues, corned	38	@39
Veal breads, under 6 oz.	75	@75
6 to 12 oz.	76	@78
12 oz. up	82	@85
Beef kidneys	19	@19
Calf tongues	24	@26
Lamb ribs, selected	75	@80
Beef livers, selected	56	@56
Ox tails, under 1/2 lb.	10	@10
Over 1/2 lb.	25	@30

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	26	@28
Sp. lean pork trim, 85%	42	@43
Ex. lean pork trim, 95%	55	@56
Pork cheek meat	42	@43
Pork tongues	26	@26
Boneless bull meat	46	@47
Boneless chucks	45	@45 1/2
Shank meat	46	@46
Beef trimmings	34	@34 1/2
Beef cheek meat	30	@30
Dressed cannon	31 1/2	@32 1/2
Dressed cut cow	31 1/2	@32 1/2
Dressed bologna bulls	34 1/2	@37 1/2
Boneless veal trim	35 1/2	@35 1/2

DRY SAUSAGE

Cervelat, ch. hog bungs	80	@80
Thuringer	52	@52
Farmer	77	@77
Hofmeister	77	@77
B. C. Salami	84	@84
B. C. Salami, new con	51 1/2	@51 1/2
Genoa style salami, ch.	98	@98
Pepperoni	82	@82
Mortadella, new condition	53	@53
Cappicola (cooked)	89	@89
Italian style hams	82	@82

DOMESTIC SAUSAGE

Pork sausage, hog casings	48	@48
Pork sausage, bulk	43	@43
Frankfurters, sheep casings	51	@51
Frankfurters, hog casings	48	@48
Bologna	41	@42
Bologna, artificial casings	41	@42
Smoked liver, hog bungs	50	@50
New Eng. lunch specialty	64	@64
Mixed luncheon spec., ch.	54 1/2	@54 1/2
Tongue and blood	39	@39
Blood sausage	31	@33
Sausage	32 1/2	@32 1/2
Polish sausage, fresh	49	@51
Polish sausage, smoked	49	@55 1/2

SAUSAGE CASINGS

(P. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1% to 1 1/2 in., 180 pack	45	@50
Domestic rounds, over 1 1/2 in., 140 pack	50	@55
Export rounds, wide, over 1 1/2 in.	75	@90
Export rounds, medium, 1% to 1 1/2 in.	50	@60
Export rounds, narrow, 1% in., up to 10	1.15	@1.35
No. 1 weasands, 24 in. up to 7	6	@6
No. 1 weasands, 22 in. up to 7	8	@8
No. 2 weasands	5	@6
Middle sewing, 1 1/2 in.	1.15	@1.20
Middle, select, wide, 2 1/2 in.	1.20	@1.25
Middle, select, extra, 2 1/2 in.	1.50	@1.65
Middle, select, extra, 2 1/2 in. & up	2.00	@2.10
Beef bungs, export No. 1	17	@18
Beef bungs, domestic	11	@12
Dried or salted bladders, per piece:		
12-15 in. wide, flat	15	@16
10-12 in. wide, flat	10	@11
8-10 in. wide, flat	7	@7
Pork casings:		
Extra narrow, 29 mm. & dn.	3.05	@3.25
Narrow, medium, 29@32 mm.	2.90	@3.10
Medium, 32@35 mm.	1.85	@1.95
Spe. medium, 35@38 mm.	1.55	@1.70
Wide, 38@48 mm.	1.40	@1.50
Export bungs, 34 in. cut	34	@36
Large prime bungs, 34 in. cut	25	@30
Medium prime bungs, 34 in. cut	15	@17
Small prime bungs	14	@15
Middles, per set, cap off	60	@63

SEEDS AND HERBS

Caraway Seed	Whole for Saus.	24 1/2	@29
Comino seed		29	@33
Mustard sd., fcy. yel.		22	@22
American		20	@20
Marjoram, Chilean		27	@31
Oregano		23	@27
Coriander, Morocco		11 1/2	@14 1/2
Nature No. 1		30	@35
Marjoram, French		30	@35
No. 1		30	@35
Sage Dalmation		30	@35

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	31 1/2	34 1/2
Resifted	32 1/2	35 1/2
Chili powder	36	45
Chili pepper	43	46
Cloves, Zanzibar	25	29
Ginger, Jam., unbl.	32 1/2	39
Ginger, African	23	29
Cochin	23	29
Mace, fcy. Banda		1.68
East Indies		1.67
West Indies		1.67
Mustard, flour, fcy.		85
No. 1		26
West India Nutmeg		74
Paprika, Spanish	50	54
Pepper, Cayenne	50	54
Red No. 1		65
Pepper, Packers	98	1.02
Pepper, black	98	1.02
Pepper, white	1.01	1.05
Pepper, Black	98	1.02
Black, Lampong	98	1.02

CURING MATERIALS

	Cwt.
Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	\$ 8.75
Saltpeter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	8.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sack, f.o.b. Chgo.	
Granulated	Per ton \$19.20
Medium	24.20
Rock, bulk, 40 ton cars, Detroit	10.50
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	5.65
Standard gran., f.o.b. refiners (2%)	7.55@7.75
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.00
Dextrose, per cwt. in paper bags, Chicago	6.84

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles November 1	San Francisco November 2	No. Portland November 2
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$48.00@49.00	\$48.00@49.00	\$43.00@47.50
500-600 lbs.	48.00@49.00	48.00@49.00	43.00@47.50
Commercial:			
400-600 lbs.	43.00@46.00	45.00@46.00	41.00@43.00
Utility:			
400-600 lbs.	36.00@40.00	44.00@45.00	35.00@38.00
COW:			
Commercial, all wts.	36.00 only	34.00@38.00	34.00@36.00
Cutter, all wts.	31.00@32.00	31.00@32.00	31.00@32.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.	48.00@50.00	48.00@50.00	43.00@45.00
Good:			
80-130 lbs.	45.00@47.00	45.00@47.00	43.00@45.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	48.00 only	46.00@47.00	44.00@45.00
50-60 lbs.	48.00 only	45.00@46.00	43.00@44.00
Good:			
40-50 lbs.	47.00@48.00	46.00@47.00	44.00@45.00
50-60 lbs.	47.00@48.00	45.00@46.00	43.00@44.00
Commercial, all wts.	44.00@46.00	41.00@45.00	41.00@42.00
Utility, all wts.	40.00@42.00	38.00@41.00	38.00@40.00
MUTTON (EWE):			
Good, 75 lbs. dn.	21.00@22.00	22.00@24.00	21.00@23.00
Commercial, 75 lbs. dn.	21.00@22.00	20.00@22.00	19.00@20.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	43.00@44.00	43.00@44.00	43.00@44.00
120-137 lbs.	39.50@40.50	42.00@43.00	36.00@37.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	60.00@63.00	64.00@70.00	57.00@63.00
10-12 lbs.	60.00@63.00	64.00@68.00	57.00@63.00
12-16 lbs.	59.00@62.00	60.00@66.00	55.00@58.00
PICNICS:			
4-8 lbs.	46.00@48.00		
PORK CUTS NO. 1:			
HAM, Skinned:			
12-16 lbs.	(Smoked) 58.00@62.00	(Smoked) 63.00@64.00	(Smoked) 63.00@65.00
16-20 lbs.	(Smoked) 58.00@62.00	(Smoked) 61.00@63.00	(Smoked) 63.00@64.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	52.00@58.00	65.00@68.00	65.00@67.00
8-10 lbs.	52.00@58.00	63.00@65.00	64.00@66.00
10-12 lbs.	52.00@58.00		
LARD, Refined:			
Tierces	23.50@25.00		25.00@27.00
50 lb. cartons & cans	24.00@25.50		
1 lb. cartons	24.50@26.00	27.50@28.50	25.50@27.50

\$SAVE ON MACHINE CURED SMOKY MOUNTAIN PEPPERS

Why Pay For Hand Labor?

DICED SWEET RED OR GREEN

IN BARRELS
OR KEGS
in Salt Brine

IN #10 TINS
processed in their
natural juice. No
salt added

M. LIGHT & SON

ESTABLISHED 1889

611 S. BROADWAY *P.O. BOX 505 *KNOXVILLE 6, TENNESSEE

IMAGINE YOU WEARING AN ASPHALT RAINCOAT!

● Probably you'd look terrible. But one thing is sure—you'd stay *dry*! Asphalt keeps out moisture. That's why we use asphalt in our bags to help keep Diamond Crystal Salt dry, and prevent caking.

Salt usually cakes when exposed to excessive humidity. Moisture condenses on salt particles, forming a thin layer of brine. Then, in dry weather, the brine evaporates and the crystals knit together.

Our research laboratory has found a number of ways to help prevent salt caking. Removal of moisture-attracting impurities, such as calcium chloride, helps. So does complete removal of fines by careful screening. Most important is to provide salt with a moisture-vapor-resistant package.



Take our Flour Salt bag, for example. It is composed of three 50-lb. and two 25-lb. sheets of kraft, laminated together with 40 lbs. of asphalt per ream. That's a lot of asphalt, and it costs us more money—but our moisture-vapor transmission tests show this bag is worth it. The bag is even sewn with *waxed thread* to seal the holes made by the sewing-machine needle. That's real *protection*—one reason we have been able to eliminate caking as a major problem!



WANT FREE INFORMATION ON SALT? WRITE US!

If you have a problem involving the use of salt, write to our Director of Technical Service. He will be happy to help! Diamond Crystal Salt, Dept. I-13, St. Clair, Michigan.

DIAMOND CRYSTAL
ALBERGER
PROCESS **SALT**

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, NOVEMBER 4, 1948

REGULAR HAMS

Fresh or Frozen

	S.P.
8-10	46n
10-12	46n
12-14	46n
14-16	46n

BOILING HAMS

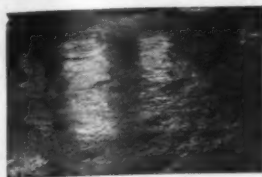
Fresh or Frozen

	S.P.
16-18	45n
18-20	45n
20-22	44½n

SKINNED HAMS

Fresh or Frozen

	S.P.
10-12	48½n
12-14	48½n
14-16	48½n
16-18	47½n
18-20	47½n
20-22	47n
22-24	47n
24-26	46½n
26-28	46½n
28-30	46½n
30-32	46½n
32-34	46½n
34-36	46½n
36-38	46½n
38-40	46½n
40-42	46½n
42-44	46½n
44-46	46½n
46-48	46½n
48-50	46½n
50-52	46½n
52-54	46½n
54-56	46½n
56-58	46½n
58-60	46½n
60-62	46½n
62-64	46½n
64-66	46½n
66-68	46½n
68-70	46½n
70-72	46½n
72-74	46½n
74-76	46½n
76-78	46½n
78-80	46½n
80-82	46½n
82-84	46½n
84-86	46½n
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← **FLOORS
LIKE THIS**

BEFORE

**REPAIRED
LIKE THIS →
OVERNIGHT**



AFTER

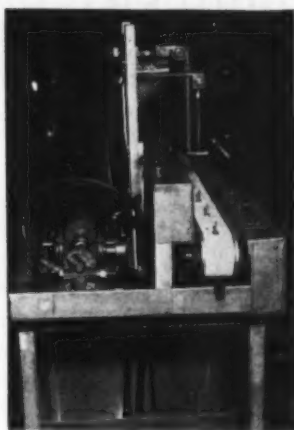
with CLEVE-O-CEMENT

Holes, ruts and cracks in worn cement floors disappear like magic overnight when you repair them with Cleve-O-Cement. Quick, easy, simple to use. Requires no special skill or tools. Can be used on wet or dry floors. NOT an asphalt emulsion. Dries rock-hard overnight. Becomes 28 times harder than ordinary cement. Non-porous and slip-proof. Resists heat, cold, dampness, steam, oil, grease and most acids. Used for years in many bottling plants, meat packing and food processing plants, dairies, laundries, refrigerators and cold rooms, anywhere that floors stay damp and get rough, hard wear.

We can now accept orders for HySpan Sanitary White Enamel, Motor and Machinery Enamel, Aluminum Finishes.

Send for illustrated Bulletin and FREE Test Offer.

THE MIDLAND PAINT & VARNISH CO.
9119 RENO AVENUE CLEVELAND 3, OHIO



NOW . . . CUT BUTT PICKLING TIME 75%

This revolutionary new brine injector is capable of pickle pumping 1500 to 2000 lbs. cellar trimmed butts per hour. It makes butt pickling a one-man operation requiring but 1/4 the normal time. Injector has four pickle needles which can be set to deliver from 1 to 2 ounces of pickle per stroke. Unit is made mostly of non-corrosive metals and stainless steel. Write for more detailed particulars today!

RICHTER'S FOOD PRODUCTS, INC.
1040 W. RANDOLPH ST., CHICAGO 7, ILLINOIS

This
FREE Catalog

WILL HELP YOU SAVE TIME AND MONEY IN PURCHASING

SUPPLIES AND EQUIPMENT FOR:

- Packing Houses
- Sausage Plants
- Locker Plants
- 64 pages packed with valuable information
- Handsomely illustrated
- Complete with Specifications

Yes, here is the book that can save you money—and hours of your valuable time! No chance of ordering the wrong size or type equipment because every article is completely described as to uses and capacity. Easily understandable specifications are given for every article, and all major equipment is clearly illustrated. Completely catalogued to help you find what you need quickly. Don't wait—mail the coupon below and get your FREE copy now!



MAIL THIS TODAY! →

PHIL HANTOVER, INC.

1717 McGee Street Kansas City, Mo.

Gentlemen:

Please send me your catalog on Equipment and Supplies for Packing Houses, Sausage Plants, and Locker Plants.

Name _____

Address _____

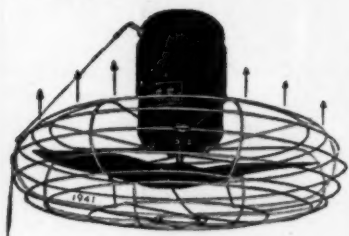
City _____

State _____

PHIL HANTOVER, INC.
1717 McGee Street Kansas City, Missouri

KEEP COOLERS COLDER

WITH THE **Reco** REFRIGERATOR FAN



The action of the RECO removes the super cold air surrounding the coils and intermixes it with the refrigerated room air, lowering the temperature in all parts of the room

without increasing the operating cost.

The RECO blows upward and this revolutionary action keeps the walls and ceiling dry, keeps the coils free from frost and ice, dissipates odors and reduces product shrinkage.

Write for Bulletin 241 giving flow charts, data tables and typical installations.

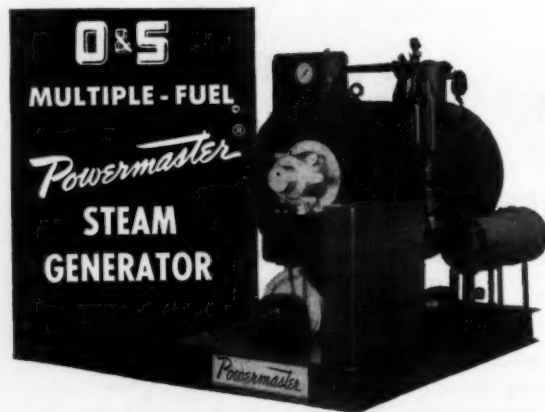
A FAN FOR
1000 SQ. FT. OF
SPACE ONLY
\$60.00
F.O.B. Chicago
Excise Tax Additional

REYNOLDS
ELECTRIC COMPANY

Established 1900

2689 W. Congress Street
*REG. U. S. PAT. OFF.

Chicago 12, Illinois



O&S
MULTIPLE - FUEL
Powermaster
STEAM
GENERATOR

New COST-SAVING FEATURES!

THE NEW "POWERMASTER" is a fully-automatic steam generator of an improved Scotch Marine design and introduces many labor-saving, cost-reducing features. Has free-swinging rear cover that exposes tubes in a few minutes—built-in feed water system—air-atomizing burner—easily accessible parts for speedy cleaning and maintenance. Moreover, this "packaged" steam generator operates efficiently with light oil, heavy oil or gas—interchangeably. Get complete description and specifications.

Write for Bulletin #1216-to

ORR & SEMBOWER, INC.
920 Morgantown Rd., Reading, Pa.

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed	
November 3, 1948	
Choice, native, heavy	55 62 1/2
Choice, native, light	55 62 1/2
Good	49 62 1/2
Comm.	46 62 1/2
Can. & cutter	32 64 1/2
Bol. bull	41 62 1/2

BEEF CUTS

City	
No. 1 ribs	74 62 78
No. 2 ribs	62 62 60
No. 1 loins	85 62 80
No. 2 loins	68 62 66
No. 1 hinds and ribs	62 62 66
No. 2 hinds and ribs	55 62 62
No. 3 hinds and ribs	50 62 55
No. 1 top sirloins	62 62 67
No. 2 top sirloins	62 62 67
No. 1 rounds	51 62 53
No. 2 chucks	48 62 51
No. 3 chucks	45 62 49
No. 1 briskets	48 62 50
No. 2 briskets	45 62 50
No. 1 flanks	22 62 24
No. 2 flanks	22 62 24

FRESH PORK CUTS

Western	
Boston butts	49 62 51
Pork loins, fresh 12 lbs. do.	49 62 52
Hams, regular, under 14 lbs.	47 62 50
Hams, skinned, fresh, under 14 lbs.	46 62 50
Picnics, fresh, bone in.	35 62 35 1/2
Pork trimmings, ex. lean	56 62 57
Pork trimmings, regular	27 62 29
Spareribs, under 3	47 62 48
Bellies, sq. cut, seedless, 8/12	39 62 40

City	
Boston butts, 4/8 lbs.	52 62 55
Shoulders, N. Y.	47 62 49
Pork loins, fr., 10/12 lbs.	52 62 54
Hams, regular, under 14 lbs.	47 62 50
Hams, skind., under 14 lbs.	50 62 53
Picnics, bone in.	39 62 41
Pork trim, ex. lean	56 62 57
Pork trim, regular	33 62 35
Spareribs, light	50 62 52
Bellies, sq. cut, seedless, 8/12	44 62 45

FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up.	1.00
Beef kidneys	25
Beef livers, selected	78
Lamb fries	45
Oxtails under 3/4 lb.	16
Oxtails over 3/4 lb.	33

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, NOVEMBER 3, 1948
All quotations in dollars per cwt.

FRESH BEEF:

STEER AND HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$54.00-56.50
700-800 lbs.	55.00-56.50

Good:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	48.00-52.00
700-800 lbs.	48.00-51.00

Commercial:	
350-600 lbs.	38.00-45.00
600-700 lbs.	38.00-46.00
Utility, all wts.	None

COW:

Commercial, all wts.	35.00-37.00
Utility, all wts.	34.00-36.00
Canner, all wts.	None
Cutter, all wts.	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:	
80-130 lbs.	47.00-50.00
130-170 lbs.	43.00-46.00

Good:	
50-80 lbs.	41.00-43.00
80-130 lbs.	43.00-45.00
130-170 lbs.	36.00-40.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	20 1/2
137 to 153 lbs.	20 1/2
154 to 171 lbs.	20 1/2
172 to 188 lbs.	20 1/2

LAMBS

Choice lambs	40 1/2
Good lambs	40 1/2
Legs	40 1/2
Hindsaddles	40 1/2
Loins	40 1/2

MUTTON

Good	16 1/2
------	--------

VEAL—SKIN OFF

Choice carcass	48 1/2
Good carcass	48 1/2
Commercial carcass	48 1/2
Utility	48 1/2

BUTCHERS' FAT

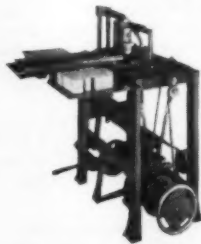
Sho fat	30
Breast fat	30
Edible suet	30
Indible suet	30

LIVESTOCK SUPPLY SOURCES

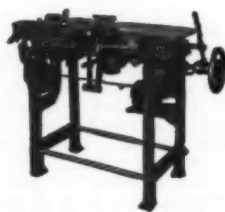
Percentages of livestock slaughtered during September 1948, bought at stock yards and direct, as reported by the U. S. Department of Agriculture's Production and Marketing Administration are shown in the following table:

	Sept. 1948	Aug. 1948	Per cent
Cattle—			
Stockyards	78.6	76.5	
Other	21.4	23.5	
Calves—			
Stockyards	64.6	63.8	
Other	35.4	36.2	
Hogs—			
Stockyards	41.7	40.5	
Other	58.3	59.5	
Sheep and lambs—			
Stockyards	61.6	59.9	
Other	38.4	40.1	

PACKAGING MACHINES TO SOLVE YOUR LARD CARTONING PROBLEMS



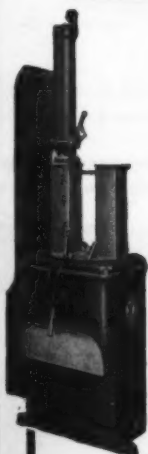
PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-40 cartons per minute. One operator required.



PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE closes 35-40 cartons per minute. No operator required.

PETERS MACHINERY CO.
4700 Ravenswood Ave. Chicago 40, Ill.

DIANA DICING MACHINE



Cuts

**FATS — PORK — RAW
and BOILED BEEF —
LAMB — VEAL —
CHICKEN and ALL
KINDS OF FRUITS,
VEGETABLES, Etc.**

In Uniform Cubes from $\frac{7}{32}$ " to $1\frac{1}{4}$ ".
Also cuts plates $1\frac{1}{2}$ " sq. from $\frac{1}{16}$ "
up, and strips up to 5" in length. Ca-
pacity up to 1800 lbs. per hour.
Many prominent Packers and Cannery
are satisfied users of the Diana Dicing
Machine. Occupies only $2\frac{1}{2}$ ' x 3' space.

C. E. DIPPEL & COMPANY, INC.
126 Liberty St. New York 6, N. Y.

SAUSAGE TRUCKS From E. G. JAMES CO.



E. G. JAMES No. 50 Sausage Meat truck is probably the most popular of all trucks sold, available in both galvanized or stainless steel. Size 1 is the more popular having an overall length of 62 1/4 inches, overall width 32 inches and overall height 24 1/2 inches, with a capacity of 800 lbs. ground meat. Two smaller sizes are also available . . . all three are the same price.

GALVANIZED BODY with plain bearing metal wheels \$64.00
with Neotred roller bearing wheels 81.50
with Neotred Ball Bearing wheels 87.00

STAINLESS STEEL BODY with Neotred roller bearing wheels \$206.00
with Neotred ball bearing wheels 212.00



E. G. JAMES Model S.S. . . . MADE IN STAINLESS STEEL only comes in three sizes, constructed of 14 gauge stainless inside surfaces highly polished and seamless . . . a very popular item. Neotred Wheels & casters.

Model 36 Capacity 800 lbs.
Outside dim. L 60 1/2" W 31" H 25 1/2" \$199.50
18 Capacity 500 lbs.
Outside dim. L 47" W 26" H 23" 149.50
09 Capacity 225 lbs.
Outside dim. L 34" W 19" H 19" 76.50
Stainless steel drain hole and plug \$5.50 extra.



STAINLESS STEEL STUFFING AND TRIMMING TABLES
We would be pleased to quote on these popular items, our sources are giving good delivery and the prices are attractive.

E. G. JAMES CO.
316 S. LA SALLE STREET
Harrison 7-9062, CHICAGO 4, ILL.

RUGGED APRONS

FOR
Maximum
WEAR



Designed for Worker Protection
Built for Hard Work
Immediately available to you
"Tailored" for your needs
Priced right

STYLE K-76
36" Wide
48" Long
Heavy Duck
Yellow Only

STYLE G-58
33" Wide
45" Long
Reversible
Yellow Only



Every Sawyer apron is made from the best raw materials obtainable. Expert workmanship and design assures you that a Sawyer apron really protects the worker and gives maximum wear.

When you buy a FROG Brand (Oiled) apron, you are sure of buying one of the best industrial aprons manufactured.

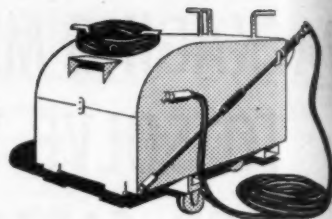


THE
H. M. SAWYER & SON CO.
28 THORNDIKE STREET
EAST CAMBRIDGE 41, MASS.

New Unit

Speeds

Smokehouse Cleaning



You can now clean smokehouses more often and *faster*—with the Oakite Hot-Spray Unit shown above. Here's why:

This designed-for-the-job Oakite Cleaning Unit shoots 2 gallons of soil-penetrating Oakite detergent solution per minute under 30 lbs. pressure on surfaces. Burned-on grease and creosote literally roll off. That means lower cleaning costs... fewer grease-fire hazards. It means fast cleaning, too, because your operator wets down several hundred square feet of surface per minute... easily reaches hard-to-hit areas. He has plenty of work solution in the 60 gallon welded steel tank. There's no bother with work-slowng poor visibility of steam spray. Mounted on rubber casters, the unit is tops for easy maneuverability around your plant. Many meat

packers find that the Oakite Hot-Spray Unit is versatile, too. Using specialized Oakite cleaners with the unit, they derust and descale belly boxes... clean iron chill vats, beef rendering kettles, floors... strip paint.

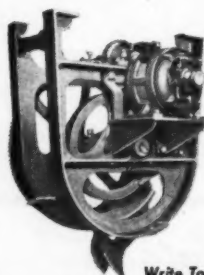
Helpful facts—yours FREE in Oakite Service Report F-6716. Send request to Oakite Products, Inc., 20A Thames St. N.Y. 6, N.Y.

Technical Service Representatives in Principal Cities of U.S. and Canada

OAKITE
Specialized Cleaning

MATERIALS METHODS SERVICE

CATTLE JAW PULLER



This machine when ceiling-suspended over trimming table performs its job of separating the jaws from the skulls as speedily as it is possible to feed heads onto the steel horn. Jaws pass around the horn and slide down to bench while skulls are dropped into chute leading to floor below. A capable performer and a sound investment!

Write Today for Complete Details.

KEEBLER ENGINEERING CO.
1910 West 59th St. Chicago 36, Illinois

Our 18th Year of Uninterrupted Service



Preferred
PACKAGING SERVICE

GREASE-PROOF PARCHMENT
BACON PAK • LARD PAK
SYLVANIA CELLOPHANE • GLASSINE

Daniels MANUFACTURING COMPANY
SHIMLADER, WISCONSIN
CREATORS • DESIGNERS • MULTI-COLOR PRINTING

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

Thursday, November 4, 1948

The tallow and grease market remained in a firm position early this week following the upswing in prices late last week. Trading, however, was scattered and spotty, with only light offerings available at the current price levels. The large soapers expressed interest only on the basis of their previous purchases.

Early this week a tank of No. 1 tallow and two tanks of special tallow were reported sold at 12 and 12½c, respectively, f.o.b. shipping points. A tank of prime tallow was sold at 13½c and two tanks of choice white grease at 13½c, f.o.b. shipping points. About mid-week two more tanks of choice white grease were sold at 13½c, f.o.b. shipping point.

A strengthening undertone was in evidence late Wednesday, and the trade reported a stimulated interest by large dealers, with one sale on the West Coast involving a quantity of prime tallow at 14c and fancy tallow at 14½c. Higher prices were paid Thursday.

TALLOW: The closing quotations Thursday established a strong position with all grades from ½ to 1½c higher than last week's quoted prices. Edible tallow was quoted, basis carlots, f.o.b. producers' plant, at 15c nominal; fancy, 14½c; choice, 13½c; prime, 13½c; special, 12½c; No. 1, 10½c; No. 2, 9½c nominal.

GREASES: The market on all grades advanced from ½ to 1½c above the prices quoted last week, with choice white grease quoted Thursday at 13½c; A-white, 12½c; B-white, 11½c; yellow, 9½c nominal; house, 9½c nominal; brown, 8½c nominal, and brown, 25 f.f.a., at 8½c nominal.

GREASE OILS: The market dis-

EASTERN FERTILIZER MARKET

New York, November 7, 1948

Offerings of packinghouse by-products were very light and interest was good this week. As a result blood advanced in price and several cars sold at \$8.50 per unit, f.o.b. New York.

Cracklings continued to sell at \$1.75 per unit, f.o.b. New York, but offerings were difficult to locate.

No sales were reported of wet rendered tankage but the demand was good.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$45.00
Blood, dried 16% per unit of ammonia	8.50
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	48.00
In 100-lb. bags	51.50
Fertilizer tankage, ground, 10%-ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.00

Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76

Dry Rendered Tankage	
40/50% protein, unground, per unit of protein	\$1.75

played continued activity this week, with producers in a good position. All grades were reported in a strong position, and the trading indicated that production continued behind current sales contracts. The estimated price, effective Monday, November 8, on all grades, basis drums, l.c.l., f.o.b. Chicago on No. 1 lard oil will be 18½c, or 1c higher than the previously quoted price. Prime burning oil will be quoted at 23½c, or 1½c up, and 20½c for

BY-PRODUCTS MARKETS

(Chicago, Thursday, November 4, 1948)

Blood

	Unit
Ammonia	
Unground, per unit of ammonia	*\$8.25@8.50

Digester Feed Tankage Materials

Wet rendered, unground, loose	*\$8.25@8.50
Liquid stick, tank cars	8.75@4.00

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$ 95.00
55% meat scraps, bulk	104.50
50% feeding tankage, with bone, bulk	83.35
60% digester tankage, bulk	100.00
80% blood meal, bagged	150.00
65% BPL special steamed bone meal, bagged	65.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$5.75@6.00
Bone tankage, unground, per ton	37.50@40.00n
Hoof meal, per unit ammonia	\$6.50

Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.70@1.80
Expeller	*\$1.70@1.80

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50@2.75n
Hide trimmings (green, salted)	1.75
Sinews and pizzles (green, salted)	1.75@2.00
	Per ton
Cattle jaws, skulls and knuckles	\$60.00
Pig skin scraps and trim, per lb.	.9@10

Animal Hair

Winter coll dried, per ton	\$95.00@100.00
Summer coll dried, per ton	75.00n
Cattle switches	4@5½
Winter processed, gray, lb.	13
Summer processed, gray, lb.	8

*Quoted f.o.b. Shipping point.

acidless tallow, which is 2c higher.

NEATSFOOT OILS: No change was reported or anticipated in the position of neatsfoot oils in the immediate future. The trade indicated sales and production commensurate with demand and the price structure was again unchanged from the quoted prices of last week. Thursday's quotation on pure neatsfoot oil, basis drums, l.c.l., f.o.b. Chicago was 31½c, and on 20-degree neatsfoot oil, 37½c.

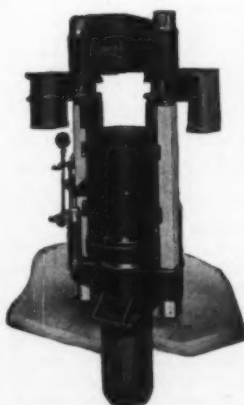
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The French Oil Mill Machinery Company

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VEGETABLE OILS

Thursday, November 4, 1948

The market on all crude vegetable oils ruled about steady to firm this week, with trading in most part on the slow side throughout the week. Tradesmen reported only light and scattered sales and offerings for spot deliveries were confined to firmer price structures, with buyers inclined to side-step any increased price levels.

SOYBEAN OIL: A good demand was apparent for this commodity during the week, but trade reports indicated that some difficulty was experienced in getting buyers and sellers together on

prices. Reports were made of asking prices at $\frac{1}{4}$ to $\frac{1}{2}$ c above bid levels during the week. Product for November shipment was reportedly sold at 19 $\frac{1}{4}$ c. Straight November was reported sold at 19c, while producers were inclined to hold out for 19 $\frac{1}{2}$ c. December oil sold at 18 $\frac{1}{2}$ c, although some buyers expressed reluctance to go beyond the 18 $\frac{1}{2}$ c level. Trading for January and forward was practically stalemated. The closing quotation Thursday was 19 $\frac{1}{2}$ c, unchanged from last week's quoted price.

CORN OIL: The market on this item was dull this week, with very little trading coming to light. Offerings of meager dimensions were reported while quotations throughout the week were nominally unchanged. The market was quoted at Thursday's close at 23c nominal, unchanged from the previous week.

COCONUT OIL: This market was relatively unchanged from last week, with trading in most part at steady prices. While at midweek the market firmed up a shade to a 24c level for immediate delivery, this strength was short lived. Offerings at the week's end seemed to be tightening up. The quotation Thursday at the close was 23 $\frac{1}{2}$ c nominal, steady to $\frac{1}{2}$ c below the price quoted last week.

PEANUT OIL: Relatively no change was reported in the market during this week. Trading was practically nil and offerings for spot delivery were exceptionally light. Some trading was reported late last week for November delivery at 21c. The closing quotation Thursday was 21c nominal, unchanged from the quoted price last week.

COTTONSEED OIL: No material

change was reported by the trade in this market during the week. While some trading came to light, it was scattered. Following the activity of last week by the refiners, the market this week was quiet in contrast. The quotable price for spot early in the week was 20 $\frac{1}{2}$ c, with November/December reportedly sold at 20c. Weakness developed at mid-week, with Valley, Southeast and Texas quotations at Thursday's close reported at 20c, or $\frac{1}{4}$ c below a week earlier.

The New York futures market continued active throughout the week. The quotations were as follows:

SATURDAY, OCTOBER 30, 1948

	Open	High	Low	Close	Pr. cl.
Dec.	22.05	22.25	21.90	22.20	22.27
Jan.	*21.00	20.85	20.55	*21.05	20.00
Mar.	*20.65	20.20	20.05	*20.75	20.80
May	*20.20	20.20	20.05	*20.15	20.25
July	*19.60	*19.65	19.80
Sept.	*18.50	*18.50	18.50
Oct., '49.	*17.00	*17.00	16.50

Total sales: 108 contracts.

MONDAY, NOVEMBER 1, 1948

Dec.	22.15	22.05	22.15	22.50	22.20
Jan.	21.65	22.15	22.15	*21.60	21.40
Mar.	20.90	21.25	20.90	21.15	20.75
May	*20.15	20.70	20.50	20.70	20.15
July	*19.50	*20.00	19.40
Sept.	*18.50	*18.00	18.50
Oct., '49.	*17.00	*17.50	17.90

Total sales: 115 contracts.

TUESDAY, NOVEMBER 2, 1948

ELECTION DAY—NO MARKET.

WEDNESDAY, NOVEMBER 3, 1948

Dec.	22.70	22.95	21.75	22.35	22.56
Jan.	*22.00	22.00	22.00	*21.70	22.00
Mar.	*21.50	21.50	20.52	*20.95	21.15
May	*21.05	21.05	20.25	*20.60	20.70
July	*20.05	20.10	20.00	*19.75	20.00
Sept.	*18.50	18.50	18.50	*18.00	18.00
Oct., '49.	*17.50	*17.25	17.50

Total sales: 283 contracts.

THURSDAY, NOVEMBER 4, 1948

Dec.	22.70	23.25	22.70	23.10	22.35
Jan.	*22.15	22.15	22.15	*22.30	21.70
Mar.	*21.15	21.70	21.30	*21.60	20.85
May	*20.65	21.20	20.70	*21.10	20.80
July	*20.05	20.15	20.15	*20.45	19.75
Sept.	*18.00	*18.50	18.00
Oct., '49.	*17.00	*18.00	17.25

Total sales: 248 contracts.

*Bid. †Nominal.

AUGUST MARGARINE TAX

Taxes paid on oleomargarine during August are shown below:

	Aug. 1948	Aug. 1947
Excise taxes (including special taxes)	\$1,657,255.10	\$607,412.97

Quantity of products on which tax was paid during August 1948 and 1947:

Oleomargarine, colored, lbs.	7,355,094	1,705,516
Oleomargarine, uncolored, lbs.	66,766,300	48,802,332

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G 500 Lb.	34 F.P.M.	189.00
B 1000 Lb.	11 F.P.M.	189.00
C 1000 Lb.	17 F.P.M.	199.00
J 1000 Lb.	34 F.P.M.	229.00
D 2000 Lb.	9 F.P.M.	199.00
K 2000 Lb.	17 F.P.M.	229.00
P 4000 Lb.	8 F.P.M.	299.00

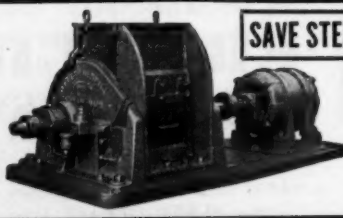
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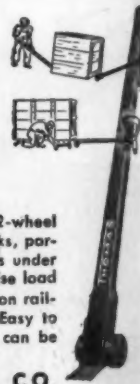
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THE RATH PACKING COMPANY, Waterloo, Iowa

HIDES AND SKINS

All descriptions packer hides sold higher—Fair movement light native cows 1c up—Native steers sell 1c up—Butt brands, Colorados and Texas steers move 1c higher—Packer bulls up ½c—Calf and kipskins firm.

Chicago

PACKER HIDES: A stronger price tone was registered in the packer hide market this week, with the bulk of sales again on the cow descriptions. Light native cows sold in a sizable way at 1c higher, points considered; branded cows were also salable at ½ to 1c up, following last week's relatively broad trading; heavy cows moved in a fair way at an advance of ½ to ¾c, all of which involved current takeoff. A rather limited trade was established on native steers at ½ to 1c higher levels, while branded steers and Colorados and Texas steers sold at an advance of ½c. Packer bulls sold up ½c.

Reported sales so far this week total 92,500 hides, in addition to which 30,300 more moved at the close of last week, including West Coast and several lots originating from outside plants, all of which total for the period well over 122,000 hides. The market appears to be in a good position, with packers in

most part well sold up. Native steers are not too plentiful.

Late last week one packer sold 2,600 Albert Lea mixed light and heavy native steers, September forward, with an 80-day delivery option, at 27½c, and 1,200 heavy native steers on the same basis, Chicago. About midweek, another packer sold 2,800 heavy native steers at 29c, Chicago basis. Another sale involved 2,200 heavy and light native steers at 28½c, and ex-light native steers at 29½c Chicago basis.

Branded steers sold in a moderate way, with one packer reporting a sale of 8,000 brands, October-November takeoff, f.o.b. various shipping points, at 26½c. Another packer sold 400 November butt brands at 26½c, basis Chicago. Only a few sales of Colorados were reported, with one packer selling 2,800, and another 400, all November takeoff, at 26c, basis Chicago. One sale of 1,200 heavy Texas steers was reported, October-November salting, at 26½c, Chicago basis. One sale of 300 October ex-light Texas steers was reported at 27½c, basis Chicago.

Heavy native cows moved in a moderate way also, with one outside packer reporting a sale last Friday involving 2,000 heavy native cows at 28c, Chicago basis. Late last week a packer sold

1,000 St. Paul October forward heavy native cows at 28c, basis Chicago and another sold a total of 2,800 October river heavy native cows at 27½c, Chicago basis. About midweek, one packer sold 2,800 Chicago and St. Paul heavy native cows at 28½c, Chicago basis. Another packer sold 1,000 river heavy native cows at 28c, basis Chicago. One packer sold a total of 6,000 river light native cows at 27½c, Chicago basis, and 4,000 Southwest Fort Worth October-November light native cows at 28c, Chicago basis. One packer sold total of 3,600 October forward, Kansas City and Omaha light native cows at 27½c, Chicago basis, with an 80-day delivery option.

Late last Friday an outside packer sold 1,300 October branded cows at 25½c, basis Chicago. About midweek one packer sold a total of 16,000 Oklahoma and Texas branded cows at 26½c, and 26c for northern, Chicago basis. The Association sold 1,300 branded cows at 26c, Chicago basis. A packer sold total of 6,500 northern branded cows at 26c, f.o.b. shipping points. Later the Association sold another lot of 1,500 branded cows at 26½c, Chicago basis.

The packer bull market was dull this week with no trading having been reported currently. The market continued strong, while no offerings were in evidence from any quarter. Late last week the Association reported a sale of 1,200 native bulls at 18c, and 17½c for the brands, or ½c higher than the previously reported sale.

OUTSIDE SMALL PACKER: Coincidentally with the strengthening position on packer hides, small packer hide quotations have moved up during the current week, with the quotable price of 24@25c for all weights native steers and cows. Last Friday one sale was reported involving 2,000 light native cows at 24½c, f.o.b. shipping point. Native bulls are quotable at 14½@15c, with brands 1c less.

PACIFIC COAST: No reports of any movement on Pacific coast hides came to light this week. Reports from several quarters indicated packers are in a well sold up position. One sale involving 15,000 November steer and cow hides with a few Octobers included was reported last Friday, at 22½c, flat basis. Previously reported sales were on the basis of 1c less for the cows. A stronger tone is indicated on hides in this quarter.

PACKER CALF AND KIPS: The market was a dull affair this week, with no offerings or sales having been reported. A strong undertone was indicated, however, in a few quarters potential offerings may be made at higher levels, and the consensus of opinion is higher prices will be realized in the near future. Packer northern heavy calf are quoted nominally at 52½c, and the light northern calf at 55c, nominal.

No change was in evidence in the kipskin market this week, which also was a quiet affair. No offerings or sales were reported, but a firmer tone was indicated from several quarters. As pre-

ELECTRIC BURNING LEGEND BRANDER

Ideal for burn-branding inspection legends. Two styles: No. 88 for livers and hearts, No. 89 for cured meats. Replaceable bronze alloy die. Brander \$12.50 each, dies as low as \$2.50 each in 6 lots.



No. 88 Unit-225 watts
No. 89 Unit-350 watts

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No. 14 Gas & Air Burning Brander

For large special burn brands specify this brander. Ample heat capacity for continuous branding, light weight and easy to handle. Costs only \$22.50, plus dies.



No. 12

GAS and AIR BURNING BRANDER

No. 12 Brander (left) is ideal for fast branding of wet S. P. meats. Gas and air heat is

simple and economical, gives ample heat for steady, continuous branding. Price complete as shown \$20, extra legends as low as \$1.50 each in 12 lots. Legends cast in Hi-Resist Metal (last 4 times longer) \$4.25 each.

Other Great Lakes branders include every type used by packers for branding and marking all fresh and cured meats and sausage.

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America's Largest and Leading Meat Brander Makers

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Nov. 4, '48	Previous Week	Cor. week, 1947
Nat. str.	28 1/2 @ 29	27 1/2 @ 28	@ 38
Hvy. Tex. str.	@ 26 1/2	@ 26	@ 35
Hvy. butt brnd'd str.	@ 26 1/2	@ 26	@ 35
Hvy. Col. str.	@ 26	@ 25 1/2	@ 34 1/2
Ex-light Tex. str.	27 @ 27 1/2	27 @ 27 1/2	@ 35n
Brnd'd cows.	26 @ 26 1/2	25 1/2 @ 25 1/2	34 1/2 @ 35
Hvy. nat. cows.	28 @ 28 1/2	27 1/2 @ 27 1/2	@ 37
Lt. nat. cows.	27 1/2 @ 28	26 1/2 @ 27	36 1/2 @ 37 1/2
Nat. bulls.	@ 18n	@ 17 1/2	@ 25
Brnd'd bulls.	@ 17n	@ 16 1/2	@ 24
Calfskins, Nor.	52 1/2 @ 55	52 1/2 @ 55n	90 @ 1.10
Kips, Nor. nat.	@ 35	@ 35n	@ 62 1/2
Kips, Nor. brnd.	@ 32 1/2	@ 32 1/2n	@ 60
Slunks, reg.	@ 2.50	@ 2.50n	@ 4.00
Slunks, hrls.	1.00 @ 1.10	1.00 @ 1.10n	90 @ 1.00

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	24 @ 25	22 @ 24	31 @ 35
Brnd'd all wts.	23 @ 24	21 @ 23	30 @ 34
Nat. bulls.	14 1/2 @ 15	14 1/2 @ 15	20 @ 21
Brnd'd bulls.	13 1/2 @ 14	13 1/2 @ 14	19 @ 20
Calfskins	37 @ 40	37 @ 40	70 @ 80n
Kips, nat.	26 @ 27	26 @ 27	45 @ 48n
Slunks, reg.	@ 2.00	@ 2.00	3.75 @ 4.00
Slunks, hrls.	@ 75	@ 75	85 @ 90

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	19 @ 21	18 @ 20	28 @ 30
Bulls	11 1/2 @ 12 1/2	@ 12	17 @ 18
Calfskins	20 @ 22	20 @ 22	48 @ 52
Kipskins	18 @ 20	18 @ 20	35 @ 40

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings.	2.50 @ 3.50	2.50 @ 3.50	2.80 @ 2.85
Dry pelts.	27 @ 28	27 @ 28	27 @ 28
Horsehides	9.25 @ 10.25	9.25 @ 10.25	10.25 @ 11.50

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$24.50 and the average, \$24.05. Provision prices were as follows: Under 12 pork loins, 46@47; 10/14 green skinned hams, 49; Boston butts, 43@44; 16/ down pork shoulders, 40; under 3 spare ribs, 45@46; 8/12 fat backs, 18@19 1/2; regular pork trimmings, 24@25; 18/20 DS bellies, 28 1/2; 4/6 green picnics, 33 1/2; 8/up green picnics, 34.

Cottonseed Oil

Closing prices for cottonseed oil futures Friday at New York were: Dec. 22.90; Jan. 22.30b, 22.75ax; Mar. 21.81; May 21.40-50; July 20.80b, 21.00ax; Sept. 18.25b, 19.50ax; Oct. 18.02b, 19.00ax. Sales totaled 321 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended October 30:

	Week Oct. 30	Previous week	Cor. wk. 1947
Cured meats, pounds	23,924,000	27,428,000	20,264,000
Fresh meats, pounds	34,464,000	34,789,000	32,105,000
Lard, pounds	8,140,000	5,367,000	8,486,000

N. Y. HIDE FUTURES

MONDAY, NOVEMBER 1, 1948

	Open	High	Low	Close
Dec.	27.01	27.20	27.00	27.16b
Mar.	23.71	24.10	23.70	24.10
June	22.60b	23.20	22.95	23.15
Sept.	22.10	22.55	22.10	22.55

Closing 76 to 88 points up; sales 62 lots.

TUESDAY, NOVEMBER 2, 1948

ELECTION DAY—NO MARKET.

WEDNESDAY, NOVEMBER 3, 1948

Dec.	26.25b	27.00	26.25	27.43
Mar.	23.60	24.41	23.60	24.30b
June	22.30b	22.85	22.80	23.45b
Sept.	21.50b	22.10	22.10	22.65b

Closing 10 to 27 points up; sales 123 lots.

THURSDAY, NOVEMBER 4, 1948

Dec.	27.60b	27.80	27.60	27.60b
Mar.	24.55	24.60	24.40	24.45
June	23.75b	23.55b
Sept.	22.85b	22.80b

Closing 10 to 17 points up; sales 66 lots.

FRIDAY, NOVEMBER 5, 1948

Dec.	27.50b	27.50	26.90	26.90
Mar.	24.35b	24.39	23.35	23.75
June	23.50b	23.15	22.77	22.80b
Sept.	22.65	22.10b

Closing 70 to 75 points lower; sales 115 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 30, 1948, were 5,903,000 lbs.; previous week 6,920,000 lbs.; same week 1947, 7,523,000 lbs.; 1948 to date 286,499,000 lbs.; same period 1947, 314,582,000.

Shipments of hides from Chicago by rail for the week ended October 30, 1948, were 4,740,000 lbs.; previous week 4,881,000 lbs.; same week last year, 5,753,000 lbs.; 1948 to date, 205,021,000 lbs.; same period 1947, 352,971,000.

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LIVESTOCK MARKETS *Weekly Review*

PLANS FOR 1948 INTERNATIONAL EXPOSITION NEAR COMPLETION: LIVESTOCK JUDGES NAMED

The panel of judges for the Forty-Ninth International Live Stock Exposition and Horse Show, to be held November 27 through December 4 in the International Amphitheatre of the Chicago Stock Yards, has been announced by W. E. Ogilvie, manager. Prominent livestock breeders and feeders, agricultural college men, government specialists, packers and horsemen comprise the list of 79 experts who will participate in the show.

Heading the list of judges, who come from 20 states, Canada and Argentina, will be Dr. A. D. Weber of Kansas State college, Manhattan, who will judge all of the individual steer classes of the show, both in the Junior Live Stock Feeding Contest for boys and girls and in the open classes for all exhibitors of fat steers. He is the first American in the history of the Exposition to receive this honor. His work will begin on the opening day, Saturday, November 27, when he will select the winners in the junior show, a competition that has grown in size and prominence since its introduction in 1916. Monday he will start selecting winners in the open classes which will be climaxed Tuesday when he names the grand champion steer of the show.

Enrique Santamarina, of Argentina, a Shorthorn breeder known throughout the world, will judge the breeding classes for Shorthorns. Other cattle judges include A. E. Darlow, of Oklahoma A. & M. college, Stillwater, who will judge Herefords; Otto V. Battles, Los Olivos, Calif., and P. S. Shearer, Iowa State college, Ames, both of whom will place Aberdeen-Angus, and Herman Purdy, Ohio State university, Columbus, who will judge Polled Shorthorn cattle.

Several prominent Canadians who will serve as judges are: Arnold Guardhouse of Weston, Ont., Lincoln sheep; Keith

Henderson of Guelph, Ont., Suffolk sheep; R. J. Knox, Ontario, Agricultural college, Guelph, champion barrows and sweepstakes ten barrows, and J. Laughland, also of the Ontario college, small grain committee.

J. C. Holbert, Washington, Ia., will judge all of the open class wethers of all breeds and select the grand champion fat lamb, and L. A. Weaver, University of Missouri, Columbia, will act as a co-judge with Knox of the champion hog classes.

Well-known horsemen from six states will tie the winners in the International Horse Show in which the country's best harness horses and ponies, gaited saddle horses and hunters and jumpers will compete. Horse shows are scheduled every evening and on five afternoons. A new feature of the horse show will be "cutting" performances by Quarter horses, the highly useful horses of the western cattle country, which have won fame at rodeos and in polo.

G. I. Christie, former president of the Ontario Agricultural college, and a director of the International Live Stock Exposition, will supervise the twenty-sixth annual Grain and Hay Show, which is the world's largest crops competition.

ST. LOUIS HOGS IN OCTOBER

Hog receipts, weights and range of prices at National Stock Yards, E. St. Louis, Ill., in October were reported to THE NATIONAL PROVISIONER by H. L. Sparks & Co. as follows:

	—October—	
	1948	1947
Hogs received	212,063	212,008
Highest price	\$27.25	\$29.85
Lowest price	24.50	26.00
Average cost	25.87	28.28
Average weight, lbs.	215	210

New High Is Established at Chicago Feeder Show

The annual Chicago feeder show held at the Chicago Stockyards on October 28 and 29 was a success from the standpoint of both exhibitors and buyers. There were 128 loads in the sale, 2,560 head with a total weight of 1,444,320 lbs. and an average weight of 564 lbs. The cattle sold for a total of \$429,930.92 an average of \$29.77 per cwt. The prize winners were the first 35 loads and sold for \$128,680.59. Their total weight was 378,540 lbs., with an average of 541 lbs. The average price was \$33.99 per cwt.

A new record price of \$65.75 per cwt. was paid. This compared with \$60 per cwt. last year. The grand champion of the show and the champion of Herefords were owned by the DeBernard Cattle Co., Kremmling, Colo. and were sold to J. B. White & Son, Batavia, Ill. They had an average weight of 367 lbs. The champion load of Aberdeen-Angus and the reserve grand champion of the show sold at \$41.75 per cwt. to Paul Luedy, Beloit, Wis. by Jess Hadley of North Platte, Neb. They had an average weight of 401½ lbs. The champion load of shorthorns owned by Josef Winkler of Castle Rock, Colo. and bought by Jerry Bronson, Rensselaer, Ind., for \$36.75 per cwt. weighed 592 lbs. The grand champion and reserve grand champion loads were steer calves and the champion shorthorn load was yearling steers.

LIVESTOCK CAR LOADINGS

A total of 22,182 cars were loaded with livestock during the week ended October 23, 1948, according to the Association of American Railroads. This was an increase of 10 cars over the same week a year earlier and a decrease of 8,626 cars from the corresponding period in 1946.

LIVESTOCK
Livestock
November
Administ
HOGS (Quo
hard hogs
BARROWS
Good and
120-140
140-160
160-180
180-200
200-220
220-240
240-270
270-300
300-330
330-360
Medium:
160-220
SOWS:
Good and
270-300
300-330
330-360
360-400
Good:
400-450
450-500
Medium:
250-350
PIGS (Sla
Medium a
90-120
SLAUGHTER
STEERS, C
700-900
900-1100
1100-1300
1300-1500
STEERS, C
700-900
900-1100
1100-1300
1300-1500
STEERS, M
700-1100
1100-1300
STEERS, C
700-1100
HEIFERS,
600-800
800-1000
HEIFERS,
600-800
800-1000
HEIFERS,
600-800
HEIFERS,
600-800
COWS (All
Good ...
Medium
Cst. & co
Canners
BULLS (Y
Beef, goo
Sausage,
Sausage,
Sausage,
com.
VEALERS
Good & c
Com. & n
Cull, 75 l
CALVES (C
Good & c
Com. & n
Cull ...
SLAUGHTER
LAMBS:
Good & c
Med. & c
Common
SOWS:
Good & c
Com. & n
Quotation
and wool gr
Quotation
medium and
recent lots
medium gra
Quotation



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, November 3, 1948, reported by the Production & Marketing Administration:

HOGS (Quotations based on

hard hogs) St. L. Natl. Yds Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$21.75-24.25	\$20.00-23.00	\$.....	\$.....	\$.....
140-160 lbs.	23.75-25.25	22.50-24.25	24.00-24.50	22.50-24.00
160-180 lbs.	24.75-25.25	24.00-24.75	24.25-25.00	23.50-25.00
180-200 lbs.	25.00-25.25	24.50-25.00	24.50-25.25	24.75-25.25	24.25 only
200-220 lbs.	25.00-25.25	24.60-25.00	25.00-25.25	25.00-25.25	24.25 only
220-240 lbs.	25.00-25.25	24.00-25.00	25.00-25.25	25.00-25.25	24.25 only
240-260 lbs.	25.00-25.25	24.60-25.00	25.00-25.25	25.00-25.25	24.25 only
260-280 lbs.	24.50-25.25	24.50-24.75	24.50-25.25	25.00-25.25	22.50-24.25
280-300 lbs.	24.00-24.75	24.25-24.50	24.25-25.00	24.75-25.25
300-320 lbs.	23.75-24.50	24.00-24.25	24.00-24.50	24.25-25.00	22.50 only

Medium:

160-220 lbs.	22.50-25.00	22.00-24.00	24.00-24.75	23.00-25.00
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SOWS:

Good and Choice:

270-300 lbs.	23.75-24.00	23.75-24.00	23.50-24.00	23.75-24.00	23.25 only
300-330 lbs.	23.75-24.00	23.75-24.00	23.50-24.00	23.75-24.00	23.25 only
330-360 lbs.	23.00-24.00	23.50-23.75	23.50-24.00	23.50-24.00
360-400 lbs.	21.75-23.25	23.00-23.50	23.00-23.75	23.00-23.75	21.50-22.25

Good:

400-450 lbs.	21.25-22.50	22.75-23.25	22.50-23.50	22.75-23.25	21.50-22.25
450-500 lbs.	20.50-22.00	22.00-23.00	21.50-23.00	22.00-23.00	21.50-22.25

Medium:

250-350 lbs.	19.50-23.50	21.00-23.00	20.50-23.50	21.50-23.75
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	18.50-23.00	17.00-21.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	34.00-37.50	34.00-38.00	32.75-37.00	33.75-38.00	35.00-37.50
900-1100 lbs.	34.50-38.00	35.50-40.00	33.25-37.50	34.50-39.00	35.00-38.00
1100-1300 lbs.	34.00-38.00	35.50-40.00	33.25-37.50	34.25-39.00	35.00-38.50
1300-1500 lbs.	34.00-38.00	34.50-39.50	32.50-37.00	33.50-38.75	35.00-38.00

STEERS, Good:

700-900 lbs.	27.50-34.00	28.50-35.50	27.00-32.75	28.00-34.00	29.00-35.00
900-1100 lbs.	27.50-34.50	29.00-35.50	27.50-33.25	28.25-34.50	29.00-33.00
1100-1300 lbs.	27.50-34.00	28.50-35.50	27.50-33.25	28.25-34.25	29.00-35.00
1300-1500 lbs.	27.50-34.00	28.00-35.50	27.50-32.75	28.25-33.75	29.00-35.00

STEERS, Medium:

700-1100 lbs.	22.00-27.00	23.50-29.00	22.00-27.50	22.00-28.25	21.00-29.00
1100-1300 lbs.	22.00-27.50	24.00-29.00	22.50-27.50	22.50-28.25	21.00-29.00

STEERS, Common:

700-1100 lbs.	19.00-22.00	20.00-24.00	18.50-22.00	18.50-22.50	17.50-21.00
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HEIFERS, Choice:

600-800 lbs.	33.00-36.50	32.50-35.00	31.50-35.50	32.00-35.50	34.00-36.00
800-1000 lbs.	33.00-36.50	33.00-36.00	32.00-36.00	32.00-36.00	34.00-36.50

HEIFERS, Good:

600-800 lbs.	27.00-33.00	27.00-33.00	25.50-31.50	27.75-32.00	28.00-34.00
800-1000 lbs.	27.00-33.00	27.50-33.00	25.50-32.00	27.75-32.00	28.00-34.00

HEIFERS, Medium:

500-900 lbs.	21.50-27.00	22.00-27.50	21.00-25.50	20.00-27.75	20.00-28.00
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HEIFERS, Common:

500-900 lbs.	18.50-21.50	19.00-22.00	18.00-21.00	17.50-20.00	16.50-20.00
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COWS (All Weights):

Good	20.00-22.00	21.00-23.00	20.00-23.00	19.50-22.50	19.00-21.00
Medium	18.00-20.00	19.00-21.00	18.25-20.00	17.75-19.50	17.50-19.00
Cut. & com.	15.50-18.00	15.75-19.00	16.00-18.25	15.50-17.75	15.00-17.50
Canners	13.00-15.50	14.25-15.75	14.50-16.00	13.75-15.50	14.00-15.00

BULLS (Yrld. Excl.), All Weights:

Beef, good	22.00-22.75	23.00-24.00	21.00-21.50	23.00-24.00	21.00-22.50
Sausage, good	21.50-22.50	23.00-23.50	20.50-21.50	23.00-23.50	21.00-22.50
Sausage, medium	20.00-21.50	22.00-23.00	18.50-20.50	21.00-23.00	19.00-21.00
Sausage, cut. & com.	16.50-20.00	18.00-22.00	16.00-18.50	17.50-21.00	17.00-19.00

VEALERS, All Weights:

Good & choice	27.00-35.50	31.00-32.00	25.00-28.00	23.00-28.50	25.00-31.00
Com. & med.	17.00-23.00	20.00-25.00	17.00-25.00	16.00-23.00	16.00-25.00
Cull, 75 lbs. up.	13.00-17.00	20.00-25.00	12.00-17.00	14.00-16.00	12.00-16.00

CALVES (500 lbs. down):

Good & choice	25.00-28.00	23.00-27.50	22.00-26.00	20.00-25.00	18.00-23.00
Com. & med.	18.00-25.00	18.00-23.00	16.00-22.00	15.00-20.00	15.00-18.00
Cull	13.00-18.00	16.00-18.00	12.00-16.00	14.00-15.00	12.00-15.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:					
Good & choice	25.25-26.00	25.00-25.85	25.00-26.00	25.25-26.25	25.00-25.50
Med. & good	22.50-25.00	22.50-24.75	22.25-24.75	23.00-25.00	21.50-24.75
Common	18.00-22.00	18.00-21.50	19.00-22.00	20.00-22.75	18.50-21.25

EWES:

Good & choice	8.50-9.50	9.25-10.50	8.00-8.85	8.50-9.00	9.00-9.50
Com. & med.	7.00-8.50	8.00-9.00	7.00-8.00	8.00-8.50	8.00-8.75

Quotations on woolled stock based on animals of current seasonal market weight and wool growth. Those on shorn stock on animals with No. 1 and 2 pelts.

Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined, represent into averaging within the top half of the good and the top half of the medium grades, respectively.

Quotations on shorn basis.

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SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended October 30, 1945.

CATTLE

Week ended	Prev. week	Cor.
Oct. 30	1947	
Chicago	17,061	18,100
Kansas City	22,744	26,380
Omaha	22,744	18,396
East St. Louis	8,588	10,446
St. Joseph	9,610	11,164
St. Paul	9,610	10,480
Wichita	7,464	6,139
New York		
Jersey City	5,786	5,506
Okla. City	10,237	11,124
Cincinnati	5,105	6,248
Denver	8,812	8,620
St. Paul	16,462	15,519
Milwaukee	4,155	4,155

Total 151,918 151,546 192,202

HOGS

Chicago	38,882	36,943
Kansas City	13,910	13,687
Omaha	40,066	38,980
East St. Louis	31,592	25,777
St. Joseph	30,202	26,289
St. Paul	25,384	21,463
Wichita	4,067	4,764
New York		
Jersey City	39,612	41,032
Okla. City	10,160	8,557
Cincinnati	12,459	16,081
Denver	9,694	8,407
St. Paul	44,622	33,989
Milwaukee	7,909	7,900

Total 308,649 283,968 274,750

SHEEP

Chicago	10,970	10,707
Kansas City	34,868	21,735
Omaha	17,491	20,030
East St. Louis	11,004	14,883
St. Joseph	14,535	17,811
St. Paul	8,251	9,344
Wichita	1,972	1,369
New York		
Jersey City	35,289	36,165
Okla. City	5,192	6,238
Cincinnati	580	831
Denver	30,682	34,564
St. Paul	19,024	19,805
Milwaukee	2,407	2,407

Total 192,091 202,889 208,614

*Cattle and calves.

†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on November 4:

CATTLE:

Steers, med. & gd.	\$26.00@30.00
Steers, com. & med.	20.00@25.25
Heifers, com. to low gd.	19.00@25.50
Cows, gd.	22.00@23.00
Cows, com. to med.	17.50@20.50
Cows, can. & cut.	14.00@17.00
Bulls, gd.	22.00@26.00
Bulls, com. & med.	20.00@21.50

CALVES:

Vealers, gd. & choice.	\$27.00@32.00
Cow, to med.	20.00@26.00
Culls	12.00@19.00

HOGS:

Gd. & ch.	\$24.25@26.00
Sows	15.50@20.75

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on November 4:

CATTLE:

Steer, com. & med.	\$21.00@24.00
Heifers, com. & med.	19.00@22.00
Cows, med. & gd.	18.00@21.25
Cows, cut. & com.	15.50@17.50
Cows, canner	14.00@15.00

CALVES:

Vealers, med. to ch.	\$25.00@28.00
Com. & med.	19.00@22.50

HOGS:

Good & ch.	\$27.25@28.00
Sows, gd.	22.00@23.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 28	6,384	750	16,115	3,200
Oct. 29	2,100	326	7,243	1,412
Oct. 30	355	159	2,906	2,421
Nov. 1	9,902	695	15,902	1,371
Nov. 2	4,708	460	10,823	2,531
Nov. 3	7,000	600	10,000	3,000
Nov. 4	2,700	700	15,500	5,000

*Including 845 cattle, 480 calves, 13,775 hogs and 4,524 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Oct. 29	1,360	217	612	861
Oct. 30	2,607	479	61	61
Nov. 1	3,082	30	1,160	38
Nov. 2	1,844	60	599	30
Nov. 3	2,672	29	221	41
Nov. 4	1,000	50	1,000	40

so far	8,576	169	2,970	700
Wk. ago	9,091	548	2,825	1,429
1947	11,423	387	8,105	3,020
1946	9,841	885	10,989	2,900

OCTOBER RECEIPTS

Cattle	1948	1947
Calves	132,019	176,230
Hogs	19,248	27,631
Sheep	253,258	272,461
	88,273	85,307

OCTOBER SHIPMENTS

Cattle	1948	1947
Calves	48,019	58,321
Hogs	2,591	2,407
Sheep	25,026	18,961

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, November 4, 1945.

	Week ended	Prev. week
	Nov. 4	Oct. 28
Packers' purch.	41,654	40,325
Shippers' purch.	3,443	3,458

Total 45,097 43,783

LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended October 30.

AT 20 MARKETS, WEEK ENDED: Cattle Hogs Sheep

Oct. 30	359,000	447,000	336,000
Oct. 23	353,000	432,000	371,000
1947	371,000	402,000	384,000
1946	388,000	535,000	385,000
1945	421,000	290,000	406,000

AT 11 MARKETS, WEEK ENDED: Cattle Hogs

Oct. 30	364,000	347,000
Oct. 23	347,000	326,000
1947	347,000	326,000
1946	347,000	326,000
1945	347,000	326,000

AT 7 MARKETS, WEEK ENDED: Cattle Hogs Sheep

Oct. 30	238,000	310,000	168,000
Oct. 23	238,000	281,000	196,000
1947	249,000	290,000	198,000
1946	251,000	372,000	235,000
1945	284,000	209,000	243,000

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended October 30, 1945:

	Cattle	Calves	Hogs	Sheep
Salable	673	2,735	194	1,648
Total (incl. direct)	4,537	8,208	22,901	34,132
Previous week:				
Salable	446	1,316	225	710
Total (incl. direct)	3,980	5,936	24,636	24,806

*Including hogs at 31st street.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 30, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 3,710 hogs; Swift, 4,730 hogs; Wilson, 3,965 hogs; Agar, 5,292 hogs; Shippers, 3,498 hogs; Others, 21,179 hogs.
Total: 17,061 cattle; 1,802 calves, 42,380 hogs; 10,970 sheep.

KANSAS CITY

Armour, 3,701 cattle; 1,100 hogs; 3,919 sheep; Cudahy, 2,729 cattle; 1,067 hogs; 2,968 sheep; Swift, 2,813 cattle; 1,417 hogs; 3,414 sheep; Wilson, 2,340 cattle; 556 hogs; 2,288 sheep; Central, 2,492 cattle; 1,204 hogs; 3,381 sheep; U.S.P., 6,598 cattle; 1,415 hogs; 13,910 sheep; Shippers, 4,145 cattle; 1,415 hogs; 13,910 sheep.
Total: 21,877 cattle; 4,145 hogs; 13,910 sheep.

OMAHA

Armour, 5,461 cattle; 1,000 hogs; 2,925 sheep; Cudahy, 4,101 cattle; 1,000 hogs; 2,925 sheep; Swift, 4,179 cattle; 1,000 hogs; 2,925 sheep; Wilson, 1,761 cattle; 1,000 hogs; 2,925 sheep; Eagle, 84 cattle; 1,000 hogs; 2,925 sheep; Greater Omaha, 148 cattle; 1,000 hogs; 2,925 sheep; Hoffman, 117 cattle; 1,000 hogs; 2,925 sheep; Rothschild, 468 cattle; 1,000 hogs; 2,925 sheep; Roth, 145 cattle; 1,000 hogs; 2,925 sheep; Kinsman, 920 cattle; 1,000 hogs; 2,925 sheep; Merchants, 39 cattle; 1,000 hogs; 2,925 sheep; Shippers, 7,440 cattle; 1,000 hogs; 2,925 sheep.
Total: 17,373 cattle; 32,539 hogs; 12,539 sheep.

E. ST. LOUIS

Armour, 2,797 cattle; 1,800 hogs; 4,610 sheep; Swift, 4,772 cattle; 3,025 hogs; 12,338 sheep; Hunter, 1,014 cattle; 3,322 hogs; 146 sheep; Hill, 1,877 cattle; 2,876 hogs; 851 sheep; Laclede, 831 cattle; 6,191 hogs; 24,585 sheep; Others, 6,648 cattle; 1,716 hogs; 12,726 sheep; Shippers, 6,648 cattle; 1,716 hogs; 12,726 sheep.
Total: 21,422 cattle; 10,397 hogs; 68,903 sheep.

ST. JOSEPH

Armour, 3,400 cattle; 800 hogs; 9,072 sheep; Swift, 2,711 cattle; 444 hogs; 9,570 sheep; Others, 4,374 cattle; 239 hogs; 3,303 sheep; Shippers, 4,374 cattle; 239 hogs; 3,303 sheep.
Total: 10,491 cattle; 1,543 hogs; 28,081 sheep.

Does not include 52 cattle, 5,111 hogs and 1,038 sheep bought direct.

SIOUX CITY

Armour, 3,468 cattle; 143 hogs; 2,329 sheep; Cudahy, 3,940 cattle; 178 hogs; 2,846 sheep; Swift, 2,717 cattle; 133 hogs; 3,076 sheep; Others, 367 cattle; 2,785 hogs; 6,308 sheep; Shippers, 33,879 cattle; 2,785 hogs; 6,308 sheep.
Total: 43,371 cattle; 3,239 hogs; 31,692 sheep.

WICHITA

Armour, 1,835 cattle; 1,028 hogs; 1,652 sheep; Cudahy, 397 cattle; 82 hogs; 4 cattle; Dold, 121 cattle; 636 hogs; Sunflower, 17 cattle; 65 hogs; Pioneer, 905 cattle; 265 hogs; Excel, 4,047 cattle; 265 hogs; Others, 4,047 cattle; 265 hogs; Shippers, 4,047 cattle; 265 hogs.
Total: 7,464 cattle; 1,028 hogs; 1,972 sheep.

OKLAHOMA CITY

Armour, 3,490 cattle; 1,015 hogs; 479 sheep; Wilson, 2,634 cattle; 1,071 hogs; 526 sheep; Others, 228 cattle; 9 hogs; 10 sheep; Shippers, 6,352 cattle; 2,005 hogs; 3,800 sheep.
Total: 6,352 cattle; 2,005 hogs; 3,800 sheep.

Does not include 168 cattle, 1,022 hogs, 6,351 hogs and 4,177 sheep bought direct.

CINCINNATI

Armour, 3,371 cattle; 738 hogs; 12,533 sheep; Gall's, 444 cattle; 444 hogs; Kaka's, 839 cattle; 839 hogs; Meyer, 212 cattle; 63 hogs; Schlachter, 403 cattle; 3,371 hogs; National, 3,371 cattle; 738 hogs; 12,533 sheep; Others, 3,371 cattle; 738 hogs; 12,533 sheep; Shippers, 3,371 cattle; 738 hogs; 12,533 sheep.
Total: 3,980 cattle; 801 hogs; 13,372 sheep.

Does not include 1,358 cattle, 134 hogs and 30 sheep bought direct. Market shipments for the week were 427 cattle, 82 calves, 2,533 hogs and 2,414 sheep.

DENVER

Armour, 1,144 cattle; 140 hogs; 4,172 sheep; Swift, 1,086 cattle; 196 hogs; 10,295 sheep; Cudahy, 844 cattle; 198 hogs; 3,299 sheep; Others, 4,102 cattle; 268 hogs; 1,356 sheep.
Total: 7,176 cattle; 802 hogs; 25,196 sheep.

ST. PAUL

Armour, 5,483 cattle; 3,269 hogs; 15,401 sheep; Bartusch, 503 cattle; 1,234 hogs; 2,940 sheep; Cudahy, 1,179 cattle; 604 hogs; 45 sheep; Rifkin, 1,984 cattle; 5,269 hogs; 9,298 sheep; Swift, 2,060 cattle; 3,759 hogs; 3,305 sheep; Others, 2,060 cattle; 3,759 hogs; 3,305 sheep.
Total: 18,522 cattle; 13,576 hogs; 48,127 sheep.

FORT WORTH

Armour, 2,446 cattle; 3,542 hogs; 1,491 sheep; Swift, 3,168 cattle; 4,047 hogs; 1,672 sheep; Blue, 648 cattle; 210 hogs; 139 sheep; Bonnet, 779 cattle; 61 hogs; 261 sheep; City, 121 cattle; 27 hogs; 1,323 sheep; Rosenthal, 121 cattle; 27 hogs; 1,323 sheep.
Total: 7,162 cattle; 7,887 hogs; 3,563 sheep.

TOTAL PACKER PURCHASES

Week ended Oct. 30, 1948: 182,257 cattle; 298,564 hogs; 183,399 sheep. Same week, 1947: 180,790 cattle; 267,276 hogs; 203,228 sheep.

CORN BELT DIRECT TRADING

(Reported by the Production & Marketing Administration.)

Des Moines, Ia., November 4.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota for Thursday were:

Hogs, good to choice:
160-180 lb. \$19.75¢/23.00¢
180-240 lb. 22.00¢/23.75¢
240-300 lb. 22.75¢/23.75¢
300-360 lb. 22.00¢/23.75¢
Sows:
270-360 lb. \$21.50¢/22.75¢
400-550 lb. 18.50¢/21.00¢

Receipts of hogs at Corn Belt markets for the week ended November 4 were:

This week last day estimated actual
Oct. 29.....30,000 41,300
Oct. 30.....45,000 37,500
Nov. 1.....51,000 49,500
Nov. 2.....48,000 40,000
Nov. 3.....56,000 48,000
Nov. 4.....54,000 36,500

CANADIAN KILL

Inspected slaughter in Canada, week ended October 23:

CATTLE
Week Ended Oct. 23 Last Year
Western Canada, 24,901 14,912
Eastern Canada, 19,014 10,294
Total, 43,915 25,206
HOGS
Western Canada, 26,420 37,906
Eastern Canada, 53,976 35,991
Total, 80,396 93,897
SHEEP
Western Canada, 10,238 5,672
Eastern Canada, 25,377 17,417
Total, 35,615 23,089

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending October 28.

Cattle Calves Hogs Sheep
Los Angeles, 0.950 2,600 2,400
No. Portland, 2,500 575 1,400 1,625
San Francisco, 1,700 190 900 5,350

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended October 23, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1650 lb.	Good and Choice	Gr. B1	Gd. Handyweights
STOCK YARDS				
Toronto	\$21.16	\$27.50	\$31.10	\$22.00
Montreal	22.65	26.40	30.35	22.10
Winnipeg	21.25	23.41	29.10	20.34
Calgary	20.10	18.35	30.10	19.00
Edmonton	19.05	20.10	30.10	19.10
Pr. Albert	18.00	17.50	28.35	17.50
Moose Jaw	19.00	19.00	28.35	18.50
Saskatoon	18.00	19.85	28.35	
Regina	18.00	18.60	28.35	17.45
Vancouver				

* Dominion government premiums of \$2 per head on Grade A and \$1 on B1 are not included.

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DRESSED BEEF BONELESS BEEF and VEAL

Carlots

Barrel Lots

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
STEER AND HEIFER:	Carcasses	Week ending Oct. 30, 1948.	45,949
Week ending Oct. 30, 1948.	6,770	Week previous	48,250
Week previous	12,050	Same week year ago	11,437
Same week year ago	6,516		
COW:		PORK CURED AND SMOKED:	
Week ending Oct. 30, 1948.	3,186	Week ending Oct. 30, 1948.	634,314
Week previous	3,507	Week previous	1,369,418
Same week year ago	2,402	Same week year ago	589,908
BULL:		LARD AND PORKS FATS:	
Week ending Oct. 30, 1948.	616	Week ending Oct. 30, 1948.	79,132
Week previous	564	Week previous	89,475
Same week year ago	288	Same week year ago	55,190
VEAL:		LOCAL SLAUGHTER	
Week ending Oct. 30, 1948.	10,564	STEERS:	
Week previous	11,443	Week ending Oct. 30, 1948:	3,838
Same week year ago	7,848	Week previous	4,068
LAMB:		Same week year ago	5,742
Week ending Oct. 30, 1948.	34,312	COWS:	
Week previous	48,401	Week ending Oct. 30, 1948.	1,530
Same week year ago	37,421	Week previous	1,070
MUTTON:		Same week year ago	2,062
Week ending Oct. 30, 1948.	3,763	BULLS:	
Week previous	4,538	Week ending Oct. 30, 1948.	408
Same week year ago	7,136	Week previous	428
HOG AND PIG:		Same week year ago	661
Week ending Oct. 30, 1948.	1,319	CALVES:	
Week previous	10,807	Week ending Oct. 30, 1948.	9,786
Same week year ago	7,091	Week previous	7,749
PORK CUTS:		Same week year ago	9,506
Week ending Oct. 30, 1948.	1,315,822	HOGS:	
Week previous	2,084,379	Week ending Oct. 30, 1948.	39,612
Same week year ago	828,698	Week previous	41,032
BEEF CUTS:		Same week year ago	31,309
Week ending Oct. 30, 1948.	201,872	SHEEP:	
Week previous	124,098	Week ending Oct. 30, 1948.	35,289
Same week year ago	118,483	Week previous	36,165
VEAL AND CALF:		Same week year ago	45,523
Week ending Oct. 30, 1948.	1,273	Country dressed product at New York totaled 6,218 veal, 9 hogs and 68 lambs in addition to that shown above.	
Week previous	3,975	Previous week: 5,109 veal and 38 lambs. Same week 1947: 4,668 veal, 59 hogs and 64 lambs.	
Same week year ago	49	†Incomplete.	
LAMB AND MUTTON:			
Week ending Oct. 30, 1948.	2,961		
Week previous	2,118		
Same week year ago	...		

WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended October 30, as given by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	5,786	9,786	39,612	35,239
Baltimore, Philadelphia	5,913	1,754	22,234	1,461
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,936	3,017	53,901	9,407
Chicago, Elburn	22,288	11,321	81,994	27,439
St. Paul-Wis. Group†	27,500	28,851	109,771	28,469
St. Louis Area*	16,593	11,607	84,138	20,508
Sioux City	9,595	637	30,046	11,371
Omaha	16,819	2,195	52,341	21,121
Kansas City	19,845	6,536	44,562	24,662
Iowa and So. Minn.*	14,611	6,282	173,632	38,313
SOUTHEAST*	7,005	5,211	22,400	...
SOUTH CENTRAL WEST†	27,506	16,236	62,362	46,323
ROCKY MOUNTAIN*	7,256	1,075	10,032	22,512
PACIFIC†	16,063	5,685	26,284	32,614
Grand total	209,768	110,223	813,228	314,566
Total week ago	214,515	103,019	779,867	345,013
Total same period 1947	255,176	136,716	781,516	336,273

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. †Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ‡Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. †Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. †Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. †Includes Denver, Colo., Ogden and Salt Lake City, Utah. †Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during September, 1948—cattle 75.2; calves, 60.0; hogs 72.1; sheep and lambs 88.1.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended October 29	2,769	2,837	14,719
Week previous	2,445	1,797	9,746
Cor. week last year	3,273	2,789	11,989

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GRADER: Experienced beef, lamb and veal grader and salesman, age 34, now employed desires change to eastern or southern locality. W-327, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

BROKERAGE OFFICE offers excellent opportunity for man with following in provisions or beef. Following important, but not essential. Office in Chicago convenient to Rock Island trains. Please state age, experience and background. Application and interviews absolutely confidential. W-273, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED FOREMAN. Cutting and killing. Good opportunity for efficient operator. Must know cuts and be an efficient handler of labor. Give all details of history in first application with references. W-298, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

HELP WANTED

Meat Salesman Wanted

Opportunity for rapid advancement offered experienced meat salesman, willing to headquarter in the Decatur-Champaign area. Salary and expenses. Must own automobile. W-320, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Small meat packer and sausage manufacturer in north-eastern central Michigan has fine opening for aggressive salesman thoroughly qualified to supervise, establish routes, and make contacts. Excellent wages, permanent position with progressive concern. W-319, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER wanted by large Chicago brokerage house for Boston office. Must be experienced beef man and be acquainted with Boston New England carload trade on beef and pork. Good opportunity for right man. Replies treated confidential. W-317, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Calf Salesman Wanted

Small Chicago area calf slaughterer is seeking services of experienced veal salesman to sell to the larger retail outlets in Chicago. Good deal for the right man. Salary and expenses. Must own automobile. W-318, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SEASONING SALESMAN

Well established reputable firm needs salesman with well established territory for the states of Texas, Louisiana, Mississippi. Liberal commission with good advance. State age, experience and give references.

W-316

THE NATIONAL PROVISIONER
740 Lexington Ave., New York 22, N. Y.

SALES REPRESENTATIVE: Reputable machinery manufacturer offers opportunity with future to energetic, conscientious man with knowledge of sausage making procedure. Engineering background preferred, but not required. In reply, state qualifications, give references, present employment and details of previous experience. Replies will be held in strictest confidence. W-325, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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- 8288—MIXER: Buffalo #2, 5 HP motor, like new 550.00
- *7928—STUFFER: (2) 200#; Keebler-Mechanical, completely overhauled, ea 695.00
- 8281—GRINDER: Boss #552, heavy duty, 25 HP motor & starter 1200.00
- 8258—SMOKEHOUSE: Carrier, 2 compartment, air conditioned, 10'x13'x9' overall, power regulators 3000.00

Miscellaneous

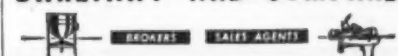
- 8330—COMBINATION CASING CLEANING UNIT: Globe #395, galv. tank, 18" Crusher, 30" Stripper, 60" finisher, complete with motors \$1700.00
- 8257—FRESH HOG CASING CLEANER: Anco, 16" crusher, 30" stripper, 10" finisher, 2-compartment tank, motors 2000.00
- 8337—BOILER: Kewanee, Practically New, 80 HP, 125# pressure, portable, double tube, stoker and stack 4800.00
- 8346—BOILER: 40 HP Steammaster, complete with firebrick, stack controls, automatic features. SAME AS NEW 3000.00
- 8320—AMMONIA COMPRESSOR: 6 x 6, Frick, complete 1050.00
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- 8321—FILLER: Harrington, Mechanical Mfg. Co. #MM-10403, cap. 1 to 8 pounds, low pressure 140.00
- 8347—KETTLES: (2) Steam Jacketed, s.s., 150 gal. cap., 2 1/2" drains, valves, 100# working pressure, like new 400.00
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*Indicates reconditioned and guaranteed equipment.

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